GLEN DIMPLEX
AUSTRALIA PTY LTD

BELLING BI MF
ELECTRIC
SERVICE MANUAL

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THIS MANUAL COVERS THE FOLLOWING MODELS :-

BELLING BI 60 MF AU
BELLING BI 70 FP AU
BELLING BI 90 MF AU

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PRODUCT IDENTIFICATION

Appliance rating plate location
The appliance rating plate is located on the right-hand side of the front frame and also on the rear service panel

9	10	1	8	4	3	2	8

YEAR MONTH NUMBER OF PRODUCTION FOR THE MONTH

4	4	4	4	4	0	0	2	8

PRODUCT IDENTIFICATION CODE

It is important that during all service calls the model and serial numbers are recorded on all paper work.

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Users Guide & Installation Handbook

Belling
Built-in Electric MF AU

OUR WARRANTY

Should you need it . . . .

Inside the paperwork which has come with this appliance, there is a leaflet and card explaining the terms of our extended warranty and guarantee. In order to apply for our five year guarantee, simply fill in the details on the card and post it off, this will register your appliance.
Should you wish to take out extended warranty, please fill in the details on the leaflet and post this off to:

Glen Dimplex Australia
Unit 2, 205 Abbotts Road
Dandenong South
Victoria 3175
Australia
Ph: 1300 556 816
Fx: 1800 058 900

Glen Dimplex New Zealand Pty
38 Harris Road, East Tamaki
Auckland
New Zealand
Ph: 09 274 8265
Fx: 09 274 8472

If your appliance is covered by the warranty and guarantee, you will not be billed for work undertaken should your appliance be faulty, terms and conditions do apply, so please read through the literature carefully.

Please ensure that you have available your appliances model number and serial number, there is a space at the back of this book for recording that information.

IMPORTANT NOTICE

Please note the cooling fan fitted to this appliance is an integral part of its safety and functionality. When the appliance is installed care must be taken that the cooling fans performance is not impeded by any objects coming into contact with it. (Installation pipes, leads etc) Care must also be taken that there is sufficient air flow at the rear of the appliance for the cooling fan to run at its optimum efficiency. (Particularly Built In appliances) See clearance dimensions in the installation section of the booklet. During use the Appliance must never be disconnected from the Mains supply as this will seriously affect the safety and performance of the appliance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan is designed to run on after the control knob has been switched off to keep the front of the appliance and the controls cool until the appliance has naturally cooled itself.

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INTRODUCTION

Thank you for choosing a British built appliance by Belling.

We hope that the following information will help you to quickly familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

This cooker may be sited with cabinets on both sides, or it may be free standing. Sufficient space should be allowed at either side of the cooker to enable it to be pulled out for cleaning and servicing.

Please read the instructions in this handbook before using or installing this appliance. All installation and servicing work must be carried out by a competent person.

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

Please note that the guarantee, and Service availability, are only available in the UK and Republic of Ireland.

Moving the cooker

Do not attempt to move the cooker by pulling on the doors or handles. Open the oven or grill door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves and shelf runners in hot soapy water to remove their protective coating of oil. Even so, when you first turn on the oven or grill you may notice a smell and some smoke.

Glass door panels

To meet the relevant Standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS3193. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warming or apparent cause at a later date. Should any glass panel be damages, we strongly recommend that is is replaced immediately.

INTRODUCTION

The cooling fan

When the top oven and grill are in use, you will hear the cooling fan come on. This keeps the fascia, control knobs and components cool during cooking. The cooling fan may also operate when the main oven is used.

The cooling fan may continue to operate for a period of time after the controls have been switched off.

When hot and cold air meet, condensation forms. Some condensation may form on doors or on the fascia glass. This is normal and will disappear within 10 - 15 minutes.

Environmental Protection

We are committed to protecting the environment and operate an Environmental Management System which complies with BS EN ISO 14001.

Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

Electrical connection

Please refer to installation instructions for electrical connection.

In your own interest, and that of safety, make sure that the installation is carried out by a competent person.

Disconnection of electric appliances should always be carried out by a competent person.

Warning: This appliance must be earthed.

To replace an oven light bulb

Caution: Switch off the electricity supply to the cooker at the socket, to avoid the risk of electric shock.

Wait until the oven is cool, then remove the shelves.

The oven light is at the rear of the oven cavity.

Remove the loose oven back - unscrew the 4 securing screws (one at each corner).

Unscrew the lens cover (turn anticlockwise). Unscrew the bulb and replace. Replace lens cover.

Replace oven back.

Please note that the oven light bulb is not covered by the guarantee. Replacement bulbs can be ordered from your local supplier, or bought from a hardware store.

OVEN & GRILL FUNCTIONS

Function		Recommended Uses
	Base Heat Only	Used to finish off the bases of food following cooking using the conventional or fanned modes. The base heat can be used to provide additional browning for pizzas, pies and quiche. Use this function towards the end of cooking.
	Top Heat Only	The heat is ideal for browning off the tops of food as it is not as fierce as the grill following conventional or fanned cooking. Provides additional browning for dishes like lasagne or cauliflower cheese. Use this function towards the end of cooking.
	Conventional Oven	This function is ideal for traditional roasting, The meat is placed in the middle of the oven, roast potatoes towards the top.
	Intensive Bake (Pizza Setting)	Ideal for pizzas and also suitable for food with a high moisture content, such as quiche, bread and cheesecake. It also eliminates the need for baking pastry blind.
	Fanned Grill	The fan allows the heat to circulate around the food. Ideal for thinner foods such as bacon, fish and gammon steaks. Foods do not require turning. use with the oven door closed.
	Fanned Oven	The even temperature in the oven makes this function suitable for batch baking or batch cooking foods.
	Defrost	To defrost foods, such as cream cakes/gateaux, use with the oven door closed. For cooling dishes prior to refrigeration, leave the door open.
	Dual Grill	This function cookds food from the top and is ideal for a range of food from toast to steaks. As the whole grill is working, you can cook larger quantities of food.
	Single Grill	For smaller quantities of food, but is still ideal for anything from toast to steaks.
	Base Heat with Fan	Used to cook open pies (such as mince pies) the base element ensures that the base is cooked while the fan allows the air to circulate around the filling - without being too intensive.

SAFETY

Caution: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

GENERAL

WARNING! -Accesible parts may become hot during use. To avoid burns, young children should be kept away from the appliance.

Children should be supervised to ensure that they do not play with the appliance. This appliance is not intended for use by persons (including children with reduced physical, sensory or mental capabilities, or lack of experience and knowledge) unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

WARNING:- Servicing should be carried out only by authorised personnel.

- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not store or use flammable liquids or items in the vicinity of this appliance.

Do not modify this appliance.

WARNING:- this appliance is un-suitable for use in a marine environment.

CALL CUSTOMER CARE FOR A SERVICE ENGINEER VISIT IF:-

You find that the oven becomes hotter at a particular temperature- the thermostat may need replacing.

The cooling fan fails to work

OVEN/GRILL

✓ Always take care when removing food from the oven as the area around the cavity may be hot.

✓ Always use oven gloves when handling any utensils that have been in the oven as they will be hot.

✓ Always make sure that the oven shelves are resting in the correct position between two runners. Do not place the oven shelves on top of the highest runner, as this is not stable and can lead to spillage or injury.

✓ Always use the Minute Minder (if fitted) if you are leaving the oven unattended - this reduces the risk of food burning.

✗ Do not place items on the door while it is open.

✗ Do not wrap foil around the oven shelves or allow foil to block the flue.

✗ Do not drape tea towels near the oven while it is on; this will cause a fire hazard.

✗ Do not pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.

✗ Do not use this appliance to heat anything other than food items and do not use it for heating the room.

USING THE GRILLS

Caution: **Accessible parts may be hot when the grill is used, young children should be kept away.**

Using the grills

Some appliance have a grill in both oven cavities.

The top oven grill is a fully variable dual element grill.

The main oven features variable grilling - with a single element conventional grill, and a fanned grill function.

Follow the instructions given on the next page when operating these grills.

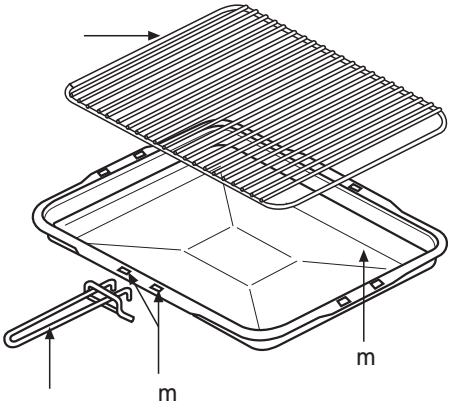
Preheating

For best results, preheat the grill for 3 - 5 minutes.

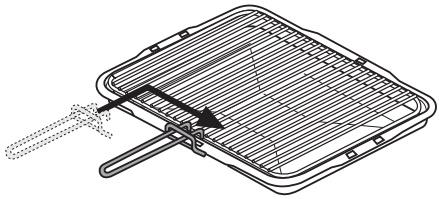
Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill can create a fire hazard, and the high reflectivity can damage the grill element.

Detachable grill pan handle



Place the handle over the edge of the grill pan, at the narrow side edges. Slide the handle to the centre, and locate between the handle position indicators.



The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. *Do not* use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.

USING THE GRILLS

Grilling in the top oven-(900 only)

***Caution:* Accessible parts may be hot when the grill is used, young children should be kept away.**

The top oven grill is a fully variable dual element grill.

To switch on the grill

Open the top oven / grill door.

Turn the top oven control knob past the oven temperature markings to either the single economy grill symbol, or the dual grill symbol.

The grill regulator - must then be switched on. This enables variation of the heat output from the grill on either the single grill or dual grill settings.

The dual grill uses all of the top element, and the single economy grill setting uses the inner part of the element only.

Important: The door must be kept open when the grill is used.

To switch off, return the control knob to the "off" position.

Note that the grill will not operate if the top oven is switched on.

Using the top oven grill

For grilling smaller quantities of food the (single element) economy grill can be utilised. This grill function can be controlled between settings 1 and 8.

For grilling larger quantities of food, the (dual element) full grill can be utilised. The full grill can also be controlled between settings 1 and 8.

When using the grill in the top oven, the speed of grilling can be controlled by use of either the variable control or by selecting higher or lower shelf position.

For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position.

For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position.

The cooling fan

When the grill is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during grilling. The fan may continue to operate for a period after the grill control has been switched off.

USING THE GRILLS

Grilling in the main oven

Caution: **Accessible parts may be hot when the grill is used - young children should be kept away.**

The grill / fanned grill settings use the inner element only.

Conventional grill

The door must be open when the conventional grill function is used- either fully open or using the door stop position-open the door about 75mm and it will hold open.

If the grill door is closed whilst the grill is in use,the grill will cycle on and off at a high temperature, causing the grill door to be come hot.

When using the door stop position for grilling, you can remove the grill pan handle by sliding it to the recess

(i) Turn the (left) selector control knob to the conventional grill setting.
(ii) Turn the oven temperature control knob to your desired temperature setting.

Fanned grill

The door must be closed when the fanned grill is used.

When opening the door, take care to avoid skin contact with any steam which may escape from the cooking.

(i) Turn the selector control knob to the fan grill setting.

(ii) Turn the temperature control knob to the desired temperature up to 230ÿC.

Fanned grilling may be faster than conventional grilling because air is being circulated around the food. Thin portions of food, such as bacon or fish fillets, may not need turning.

For best results, preheat the grill for 3 - 5 minutes.

Note that when grilling, the door must remain closed before and after grilling, and the temperature control must not exceed 230C

Grilling in the main oven

The speed of grilling can be controlled by selecting a higher or lower shelf position.

For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position.

For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position.

USING THE TOP OVEN

When you are cooking keep children away from the vicinity of the oven.

Caution: The top element gets extremely hot when in use, so take extra care to avoid touching it.

The top oven is a conventional oven

Note: The top oven is not controlled by the programmer.

To turn on the top oven

Turn the temperature control knob clockwise until the required temperature is selected.

The red thermostat indicator will come on until the selected temperature is reached, and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off, return the top oven control knob to the off position.

Important: Never put items directly on the base of the oven, or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf.

Top heat only

Turn the top oven selector past the oven temperature markings to the top heat symbol. This fixed heat setting can be used to brown the top of dishes such as cauliflower cheese or baked alaska.

The cooling fan

When the top oven is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during cooking. The fan will continue to operate for a period after the oven control has been switched off.

Preheating

The oven must be preheated when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés, and whisked sponges.

Preheat the oven until the indicator light switches off for the first time, this will take up to 20 minutes depending on the temperature selected.

If you are not preheating the oven, the cooking times in the following guide may need to be extended, as they are based on a preheated oven.

USING THE TOP OVEN

Shelf positions

There are 2 shelf positions which are counted from the bottom of the oven upwards, so shelf position 1 is the lowest.

When cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element.

The oven shelf must be positioned with the upstand at the rear of the oven and facing up. Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

When using the top oven

As part of the cooking process, hot air is expelled through a vent at the top of the oven(s). When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

Using the Top Oven

Top oven baking guide

Cooking times

These times are based on cooking in a preheated oven.

These cooking times are approximate, because the size and type of cooking dish will influence time as well as personal preferences.

Shelf positions

As a general guide, when cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element. Follow the instructions given on packaging.

Cooking temperatures

The temperature settings and time given in the Baking Guides are based on dishes made with block margarine. If soft tub margarine is used, it may be necessary to reduce the temperature setting. If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

Because the top oven is more compact, it may be necessary to reduce cooking temperatures specified in recipes by up to 20°C.

Use the baking guide as a reference for determining which temperatures to use.

Item	Temperature °C	Shelf position	Approximate cooking time
Small cakes	180	1	15 - 20 mins
Victoria sandwich (2 x 180mm / 7")	160	1	20 - 25 mins
Swiss roll	200	1	8 - 12 mins
Semi rich fruit cake (180mm x 7")	140	1	2¼ - 2¾ hours
Scones	215	1	10 - 15 mins
Meringues	90 - 100	1	2 - 3 hours
Shortcrust pastry	200 - 210	1	Depends on size & type of cooking dish & also the filling
Puff / flaky pastry	200 - 210	1	
Choux pastry	200 - 210	1	
Biscuits	160 - 200	2	10 - 20 mins
Sponge pudding	150	1	30 - 45 mins
Milk pudding	140	1	2 - 2½ hours

USING THE MULTI-FUNCTION MAIN OVEN

Caution: **Accessible parts may be hot when the oven is used, young children should be kept away.**

The main oven is a multi-function oven, and may be used as a conventional oven or a fanned oven. It may also be used as a grill, or with one of the other oven functions.

Manual operation

The programmer must be set to manual operation before the main oven or grill functions can be used. If **A** (Auto) is on the programmer display, return the oven to manual operation by pressing the plus and minus buttons simultane ously. Any programme which has been set is cancelled.

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

To turn on the main oven

Step 1 - Select the function

Turn the selector control knob in either direction, until the function you require is selected.

Step 2 - Set the main oven control

If you have selected an oven cooking function, then simply turn the main oven control knob clockwise to the required temperature - this brings on the neon indicator light, which will stay on until the oven reaches the required temperature.

If you have selected defrost, do not turn the thermostat control on.

To switch off the main oven, return the control knobs to the 'off' position.

Automatic operation

See 'Programmer / Clock' section.

USING THE MAIN OVEN

Oven cooking

Caution: **Accessible parts may be hot when the appliance is in use - keep children away from the vicinity of the oven.**

Never put items directly on the base of the oven or cover the oven base with foil, as this can cause the base element to overheat.

Manual operation

Set the programmer to manual operation. See 'Programmer / Clock' section.

Turn the selector control knob until the symbol for the desired oven function is selected.

Turn the main oven control knob to the desired temperature.

The red thermostat indicator neon will come on until the selected temperature is reached, then go off. It will cycle on and off as the thermostat operates to maintain the selected temperature.

To switch off the main oven, return the main oven control knob to the "off" position.

Automatic operation

See 'Programmer / Clock section.

Oven shelves

The oven shelf must be positioned with the upstand at the rear of the oven and facing up.

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

Preheating (conventional mode)

When using the conventional mode to cook sensitive items such as scouffle's and Yorkshire puddings or, when cooking bread, we recommend that the oven is pre-heated until the neon switches off for the first time. For any other types of cooking, a pre-heat is not required.

Always use the fan oven setting for preheating to save time and electricity.

After the oven has been preheated on the fan oven setting, turn the selector control knob to the oven setting you require.

Preheat the oven until the indicator neon switches off for the first time; this will take between 5 - 15 minutes, depending on the temperature selected.

When using the oven

As part of the cooking process, hot air is expelled through a vent at the rear of the oven. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

The cooling fan

The cooling fan may operate when the main oven is on and may continue to operate for a period after the oven has been switched off.

USING THE MAIN OVEN

Fan oven

(i) Turn the selector control knob to the fan oven symbol.

(ii) Turn the temperature control knob to the required temperature.

The fan oven comes on when the oven is switched on and circulates the air around the oven to give a fairly even temperature throughout the oven.

Conventional oven

(i) Turn the selector control knob to the conventional oven symbol.

(ii) Turn the temperature control knob to the required temperature.

The temperature you select corresponds to the temperature in the middle of the oven.

The top heat comes from the outer element of the grill, and the base heat is under the oven base.

Top heat only

(i) Turn the selector control knob to the top heat symbol.

(ii) Turn the temperature control to the required temperature.

This setting can be used to brown the top of dishes such as cauliflower cheese or baked alaska etc.

Base heat only

(i) Turn the selector control knob to the base heat symbol.

(ii) Turn the temperature control knob to the required temperature.

This setting can be used to finish cooking pastry bases, pies or pizzas etc.

Fan and base heat only

(i) Turn the selector control to the fan and base heat symbol.

(ii) Turn the temperature control knob to the required temperature.

This setting can be used to finish items without a top crust - eg; jam tarts, open mince pies and flans.

Intensive bake (Pizza setting)

(i) Turn the selector control to the intensive bake symbol.

(ii) Turn the temperature control to the required temperature.

This setting is ideal for pizzas and also for items with a high moisture content - eg; fruit flans, quiches and cheese cake.

Defrosting and cooling

(i)Turn the selector control knob to defrost
To defrost frozen foods, place food in the centre of the oven and close the door.
To cool foods after cooking prior to refrigeration or freezing, place food in the centre of the oven with the door open
Do not defrost stuffed poultry using this method.
Do not defrost larger joints of meat or poultry over 2kg/4lb using this method.

USING THE MAIN OVEN

Cooking with a fanned oven

As this is a high efficiency oven, you may notice the emission of steam from the oven when the door is opened. Please take care when opening the door.

If you have been used to cooking with a conventional oven, you will find a number of differences to cooking with a fanned oven, which will require a different approach:

There are no zones of heat in a fanned oven, the convection fan at the back of the oven ensures an even temperature throughout the oven. This makes it ideal for batch baking - eg; when planning a party or stocking the freezer, as all items will be cooked within the same length of time.

Foods are cooked at a lower temperature than a conventional oven, so conventional recipe temperatures may have to be reduced. Please refer to the conversion chart.

Pre-heating is generally not necessary as a fan oven warms up quickly.

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods - eg; milk puddings.

When batch baking foods that will rise during cooking - eg; bread - always ensure that enough space has been left between shelves to allow for the rise.

Notes:

When 2 or more shelves are being used, it may be necessary to increase the cooking time slightly.

Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2 items per shelf - eg; 2 victoria sandwiches or 2 casseroles. Although you need to keep in mind the point from the previous page 'To help the air circulate freely' with careful choice of dishes and tins, it is possible to cook a complete meal and perhaps something else for the freezer in the oven at the same time.

When roasting meats, you may notice that fat splashing is reduced, which is due in part to the lower oven temperatures, and will help keep cleaning of the oven to a minimum.

Because a fan oven has an even temperature throughout the oven, no shelf positions have been given in the following baking guide, and there is no need to interchange dishes onto different shelves part way through cooking, as with a conventional oven.

USING THE MAIN OVEN

To help the air circulate freely

- Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.
- If more than one cooking dish or baking tray is to be used on a shelf, leave a gap of at least 25mm between the items themselves and the oven interior.
- Allow enough space between shelves for food that will rise during cooking.
- *Do not* place items on the oven base as this will prevent air from circulating freely.

Main oven baking guide

Cooking times

These times are based on cooking in a preheated oven.

The cooking times given are only approximate because the size and type of cooking dish will influence cooking time, as will personal preference.

Cooking temperatures

- The temperature settings and times given in the baking guide are based on dishes made with block margarine.
- If soft tub margarine is used it may be necessary to reduce the temperature setting.
- If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

MAIN OVEN CONVERSION GUIDE

Note: this is a high efficiency oven, therefore some adjustment will have to be made to **conventional** cooking temperatures when using the fanned oven. The table below shows conventional cooking temperatures, fanned oven temperatures and gas marks. For optimum results, conventional temperatures need to be converted to fanned temperatures.

For example, an item which would normally cook at a conventional temperature of 180 °C, will now cook at the fanned temperature of 160°C.

Conventional temperature (°**C**)	Fanned Oven (°**C**)	Gas Mark
100	100	1/4
110	110	1/4
130	120	1/2
140	130	1
150	140	2
160	150	3
180-190	160	4-5
200	170	6
220	180	7
230	190	8
250	200	9

USING THE OVEN

Baking guide

Dish	Recommended temperature °C		Suggested shelf position (counted from bottom up)	Approximate cooking time (preheated oven)
	Fanned	Conventional		
Scones	180	220	3 & 5	8 - 15
Meringues	110	110	1	2 - 3 hrs
Cakes				
Small cakes	160	190	2 & 4	15 - 25 mins
Whisked sponge	160	190	3	15 - 20 mins
Swiss roll	170	200	3	10 - 12 mins
Victoria sandwich (2 x 180mm / 7")	160	180	3	20 - 30 mins
Genoese sponge	160	180	3	20 - 25 mins
Madeira (180mm / 7")	160	180	2	1hr - 1¼ hrs
Semi rich fruit cake (205mm /8")	130	150	2	2½ - 3hrs
Christmas cake (205mm / 8")	depending on recipe		2	depending on recipe
Dundee cake (205mm / 8")	130	150	2	2½ - 3hrs
Pastry				
Flaky / Puff	180	220	top - middle	depending on recipe and type of filling
Shortcrust	170	200	top - middle	
Choux	170	200	top - middle	
Plate tarts (2 x 180mm / 7")	170	200	top - middle	
Biscuits				
Shortbread rounds	160	190	top - middle	20 - 25 mins
Nut brownies	170	200	top - middle	20 - 25 mins
Brandy snaps	160	180	top - middle	10 - 12 mins
Flapjacks	160	180	top - middle	20 - 25 mins
Ginger nuts	160	180	top - middle	10 - 20 mins

Cooling and defrosting in the main oven ❄

To **cool** foods after cooking prior to refrigerating or freezing, turn the oven control to the defrost position, and **open** the door.

To **defrost** frozen foods, turn the oven control to the defrost position, place the food in the centre of the oven and **close** the door.

Defrosting times

Small or thin pieces of frozen fish or meat - eg; fish fillets, prawns, and mince will take approximately 1 - 2 hours. Placing the food in a single layer will reduce the thawing time.

A medium sized casserole or stew will take approximately 3 - 4 hours.

A 1½kg / 3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

Always check foods are thoroughly defrosted before cooking.

Be safe

- Do not defrost stuffed poultry using this method.
- Do not defrost larger joints of meat and poultry over 2kg / 4lb using this method.
- Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.
- Defrosting meat, poultry and fish can be accelerated using this method, but make sure they are completely thawed before cooking thoroughly.

  Place meat and poultry on a trivet in a meat tin, to catch the juices from the defrosting process.

Slow cooking (S Setting)

- Make sure that frozen foods are thoroughly THAWED before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2¼kg / 4½lb.
- Only use the fanned oven function for slow cooking.
- Preheat the oven to 170°C and cook for 30 minutes, then adjust the oven control to S (slow cook setting) for the remainder of the cooking time.
- Slow cooking times will be about 3 times as long as conventional cooking times.
- Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures.
- Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid.

USING THE OVEN

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry is positioned in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

Cook in oven at: **160 - 180°C Main Oven** Fanned **180 - 200°C - Top Oven** Conventional **180 - 200°C - Main Oven** Conventional		**Approximate Cooking Time** (preheated oven) (preheated oven)
Beef	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 20 minutes 30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium Well done	25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Follow the temperatures recommended in the recipe and then adjust according to the conversion guide on page 14.
- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey perfectly can prove difficult, as you are cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Turkey should be roasted at 180˚C (conventiona) 160˚C (fanned) for 20 minutes per 1lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per 1lb to cook time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to cook time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

USING THE OVEN

Automatic cooking

The automatic cooking facility is controlled by the programmer (see 'Programmer / Clock' section) and allows complete meals or individual dishes to be cooked while you are out of the house, to be ready for when you return. The 'READY TIME' should be set as close as possible to, or just after, your anticipated return, so food is not left standing in a warm oven.

Do

- Select foods which are as fresh as possible, and as cold as possible - ie; preferably straight from the refrigerator.
- Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature, perhaps for several hours - eg; a wet filling on a pastry base.
- Make sure that meat and poultry are thoroughly thawed (but still cold from the refrigerator) before placing them in the oven, and avoid using rolled joints of meat, which can be more susceptible to the growth of food poisoning organisms.
- Cover dishes with lids or foil to keep the food moist, and protect from possible contamination; the food can be uncovered towards the end of cooking to crisp and brown.

Do not

- Warm food should never be placed in the oven if there is a delay period.
- Stews prepared by frying the meat and vegetables first should be cooked as soon as possible, or refrigerated prior to placing in the oven.
- Some dishes are not suitable for cooking on automatic - eg; dishes containing left over meat or poultry, dishes containing eggs, cooked rice, or seafood.
- Do not put food items (intended for automatic cooking) into a warm oven; allow the oven to cool before setting for automatic cooking.
- Do not over fill dishes containing liquids, as they might boil over.
- Never leave food in the oven to cool slowly after cooking; serve immediately or refrigerate.
- Never use the automatic facility to reheat 'cook chill' foods, as they should go straight from the refrigerator into a preheated oven.

Important:

Food is more susceptible to the growth of food poisoning organisms in warm conditions. If the weather is hot, either take care to ensure that food is not left standing in a warm oven, or avoid using the automatic cooking facility.

Hints for automatic cooking

- Food is placed in a cold oven so you will need to add about 10 - 15 minutes onto the cooking time to allow for the oven to reach the selected temperature.
- Wine or beer may ferment, and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
- Potatoes should be parboiled or brushed with oil to prevent discolouration during the delay period.
- Meat can be brushed with oil to prevent it drying.
- Lemon juice can be added to certain fruits and vegetables such as apples, pears, turnips and parsnips to prevent discolouration during the delay period.

Programmer / Clock

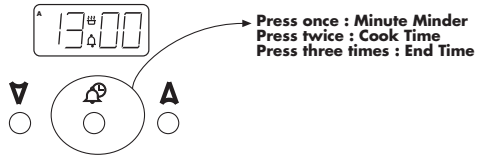
Automatic cooking is only available in the main oven.

The programmer buttons

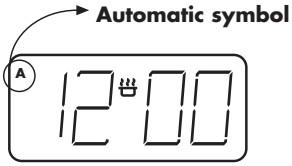
∇ down - reduce

Δ up - increase

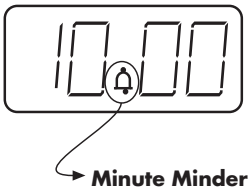
The 'function' button in the centre is used for setting the minute minder and setting up the automatic cooking. See below for details.



Symbols on the LED display.

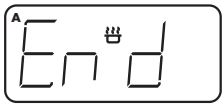


This 'A' symbol appears when either a semi, or fully automatic program is selected. This symbol will flash while a program is being set. Once a program is set the symbol will light up, and remain lit until the alarm sounds, or the program is cancelled



This Bell symbol appears when the Minute Minder function has been selected. While the Minute Minder is being set, the Bell symbol flashes. Once the length of time is set, the Bell symbol remains lit until the time runs down, or the function is cancelled.

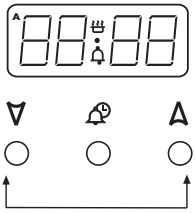
This message and 'A' symbol appear when you are asked to set the length of time you require the oven to cook automatically for. Using the Up and Down buttons adjusts this accordingly.



This message and 'A' symbol appear when you are asked to enter in an end time, or when you would like the oven to switch itself off.

Programmer / Clock

To set the time of day



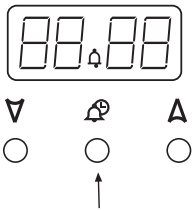
◆ Press the Up and Down buttons together for a few seconds, and release.
◆ The '●' in between the numbers on the LED Display will begin to flash.
◆ While the '●' is flashing it is possible to adjust the time using the Up and Down buttons. Once the time has been set, allow approximately 30 seconds before using any of the other timer functions. This ensures that the time will remain correct.

To select an alarm tone

There are three tones to chose from.

◆ Press and hold the *down* button to listen to the first tone.
◆ Release the *down* button and press it again to listen to the second tone etc.
◆ Releasing the *down* button after the tone has sounded will automatically select that tone

Setting the minute minder



◆ To set the Minute Minder, press the Function button once. The bell symbol will appear and start flashing. The flashing only lasts for 5 seconds so the time must be set within this time frame.
◆ Use the Up and Down button to set the length of time required. Once this has been done, the Minute Minder is set.
◆ When the desired length of time has counted down the alarm will sound.
◆ To cancel the tone, press any of the buttons.
◆ To cancel the Minute Minder at any time, press the function button and then press the Up and Down buttons together.

Programmer / Clock

Semi-automatic cooking

There are two types of semi automatic cooking available on this appliance.

The oven must be switched on, and in use to use either of these functions successfully.

The Duration method allows you to set the oven for a specific length of time. If a dish needed 2 hours to cook, then it would be possible for you to set the oven to turn off 2 hours later. This allows you to be sure that your food will be cooked for a set length of time and no longer.

The End Time method allows you to enter a specific time when you would like the oven to switch off. If you wish to leave the oven unattended, then it offers peace of mind that the oven will have turned itself off at the set time.

To cancel the semi automatic programs, press both the Plus and Minus buttons together. This can be done at any time during the cooking process. Then if necessary, re program.

For the instructions on how to use both of these functions, please see the following page.

Fully automatic cooking

This function incorporates both a duration and an end time and is meant to be used when you wish to delay the start time.

We recommend that the first few times this function is used you are in the house, this will familiarise you with your oven and prevents food from being over cooked or under cooked.

Care must be taken when selecting foods for this function, it is not recommended for certain food items which may spoil, or are sensitive to being left.

It is also advisable to set the end time to be as close to your return as possible to prevent food being left standing.

Programmer / Clock

Semi-automatic cooking

The Duration method

◆ Press the Function button twice,**(1)** which will skip past the Minute Minder.

◆ The LED display will flash the word 'dur', **(2)** and the 'A' will flash on the left hand side of the display.

◆ Use the Up and Down buttons to set the length of time you want to cook for.**(3)** This must be done within 5 seconds or the time of day will show again.

Once this is done the oven will automatically switch off once the time has elapsed, and the alarm will sound.
To switch off the alarm, press any button. To view any remaining time press the function button twice

The End Time method

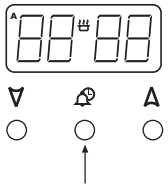
◆ Press the Function button three times, which will skip past the Minute Minder and the Duration programmer. **(4)**

◆ The LED display will flash the word 'End' and the 'A' will flash on the left hand side of the display. **(5)**

◆ Use the Up and Down buttons to select the time the oven is required to turn off. **(6)**

Once this is done the oven will turn itself off at the time you have selected. To switch off the alarm, press any button.

1. The Duration method



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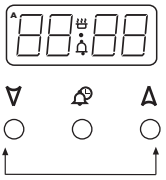
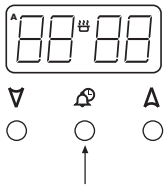


4. The End Time method



5.

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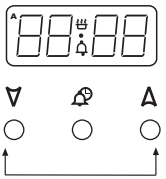


Programmer / Clock

Fully automatic cooking (example)

This programming method is best suited for when a delayed start time is required. Unlike the semi automatic methods this requires both the duration and the end time to be entered. The timer will work out the start time and begin cooking.

◆ Press the function button twice to select the length of time your food will need. **(7)**

◆ The 'A' on the left hand side will flash and the 'dur' message will flash up. **(8)**

◆ Using the Up and Down buttons set the time you require within 5 seconds of the 'dur' message. **(9)**

◆ Press the function button three times until the 'A' flashes again and the 'End' messages appears. **(10) & (11)**

◆ Using the Up and Down buttons, set the time you would like the oven to switch off. **(12)**

◆ Set the temperature of the oven and place the food inside.

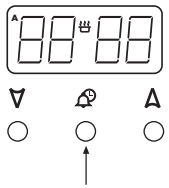
While the automatic function is running, the 'A' will appear statically on the display, with the time.

Try to keep the end time as close to when you expect to return, this will prevent cooked food from being left standing in a warm oven.

The timer will calculate the appropriate start time.

To switch off the alarm, press any button

7



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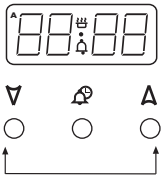

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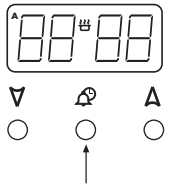

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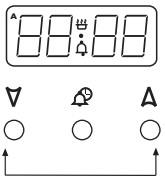


Automatic cooking - hints

Automatic cooking

These notes below are to help you with using the automatic cooking facility. Please make sure that you read them carefully before you start using the automatic functions.

Do

- Familiarise yourself with the use of the programmer.
- Select foods which are as fresh as possible, and as cold as possible - ie; preferably straight from the refrigerator.
- Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature, perhaps for several hours, especially when the weather is hot.
- Make sure that meat, poultry and uncooked food are thoroughly thawed before placing them in the oven.
- Cover dishes with lids or foil, as they may be left standing in the oven for some time before cooking.

Do not

- Never place warm food in the oven for delayed cooking - eg; stews prepared by frying meat first must be thoroughly cooled before placing in the oven.
- Do not cook dishes containing left over cooked meat or poultry, or pastry dishes with wet fillings, as they are not suitable for automatic cooking.
- Do not put food items intended for delayed cooking into a warm oven - allow the oven to cool before setting for delayed cooking.
- Do not over-fill dishes containing liquids, as they might boil over.
- Never leave food in the oven to cool slowly after cooking, serve immediately or refrigerate.

CLEANING

Caution: **Any cleaning agent used incorrectly may damage the appliance.**

Always let the oven cool before cleaning.

Some cooking operations generate considerable amount of grease, this combined with spillage can become a hazard if allowed to accumulate on the oven through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee.

It is recommended that the appliance is cleaned after open roasting.

Do not use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the appliance can be safely cleaned with a cloth wrung out in hot soapy water.

Vitreous enamel parts

GRILL PAN, OVEN FLOOR

Use a mild cream cleaner - eg; "Cif".

Stubborn marks may be removed with a moistened "Brillo" pad.

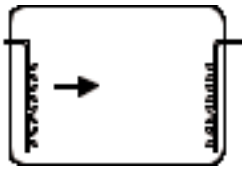
The grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

Chrome plated parts

OVEN SHELVES & OVEN SHELF RUNNERS, GRILL PAN TRIVET

Do not use abrasives or polishes, use a moist soap pad - eg; "Brillo". These items may also be cleaned in a dishwasher.

Note: Oven shelf runners can be removed for cleaning. Grasp the runners, and slide out of the hanging holes as shown.



Easy care surfaces

OVEN SIDES AND BACK

We recommend that the appliance is cleaned after open roasting, and also after roasting at temperatures higher that 200°C, to help pervent a build up of fats. Use of a trivet in a roasting tin when roasting will help reduce fat splashing.

Caution: Most types of cleaning agent will damage these surfaces.

Only use a few drops of washing up liquid in hot water. Wipe the surfaces with a clean cloth wrung out in hot soapy water - if larger splashes of fat do not readily disappear, scrub the area with a nylon brush or nylon pan scourer and hot soapy water. Rinse well and heat the oven to dry the surfaces.

CLEANING

Glass parts

FACIA PANEL & DOOR PANELS

Use a mild cream cleaner - eg; "Cif". Rinse thoroughly and dry with a soft cloth. Do not use abrasive cleaners or polishes.

To remove the glass panel for cleaning, open the door to the door stop position (about 30˚ open), hold the top and bottom edges of the panel and slide out. Note that if the door is opened fully when removing the inner door glass panel, the door may spring shut.

Important: if the inner door glass panel is removed for cleaning, it must be replaced the right way up as shown, and pushed fully in to the stop position.

Painted, plastic and metal finish parts

DOOR FRAME & HANDLE, CONTROL KNOB

Only use a clean cloth wrung out in hot soapy water.

Stainless Steel surfaces (stainless steel finish models only)

FACIA PANEL, HANDLES, DOOR PANELS

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stubborn marks can be removed using "Luneta". We recommend that you clean the whole of the stainless steel area to maintain a uniform finish. Supplies can be purchased from the Customer Care Centre.

Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive - eg; vinegar, fruit juices and especially **salt** - they can mark or damage stainless steel if they are left on the surface. Turn off and wipe any spillage immediately, taking care to avoid skin contact with any hot surface or spillage.

Sharp objects can mark the surface of stainless steel, but marks will become less noticeable with time.

To maintain the finish of the stainless steel, or to remove any greasy marks, wipe the stainless steel surface sparingly with a *minimum* amount of "Johnson's Baby Oil" and kitchen paper.

Do not use cooking oils, as these may contain salt, which can damage the stainless steel surface.

INSTALLATION INSTRUCTIONS - 60CM

Prepare installation

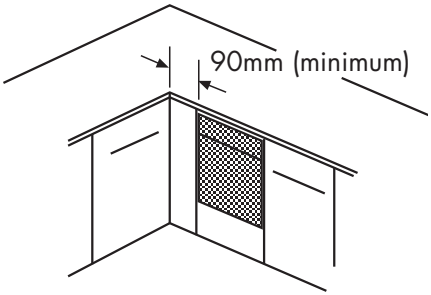
Do not lift the appliance by the door handle.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately 31kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

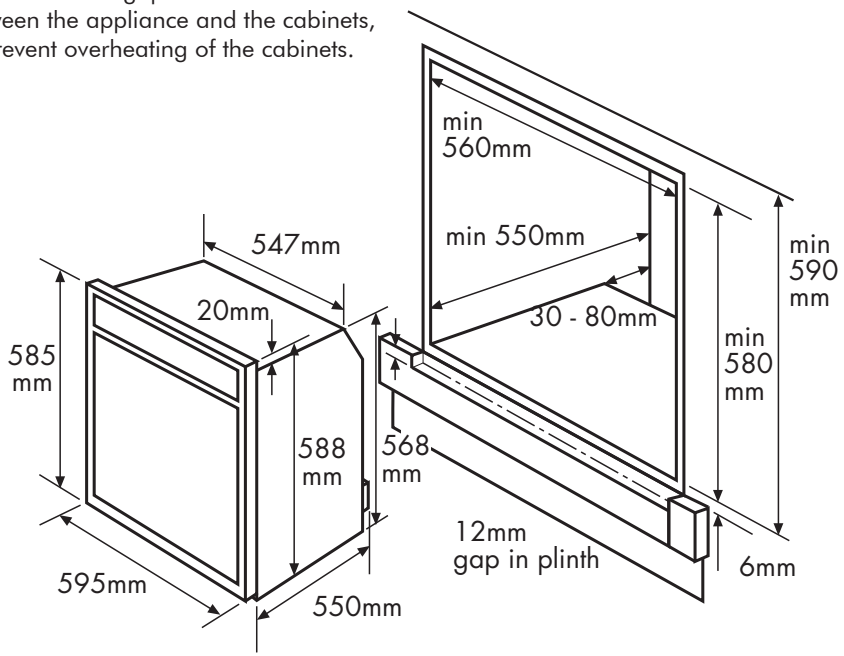
If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90 mm between the appliance and the cabinets, to prevent overheating of the cabinets.



Housing dimensions

The appliance is designed to fit into a standard 600mm wide housing unit with minimum internal dimensions as shown.

591mm is to the underside of the worktop when the appliance is built under, or to the underside of the panel above, when the appliance is installed into a tall housing unit.



INSTALLATION INSTRUCTIONS - 90CM

Prepare installation

Do not lift the appliance by the door handle.

Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

Whilst every care is taken to eliminate burrs and raw edges from this appliance, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately **48kg** (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

Note: When removing the appliance from the base tray packaging care should be taken to ensure the appliance is not damaged.

Siting the appliance

If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.

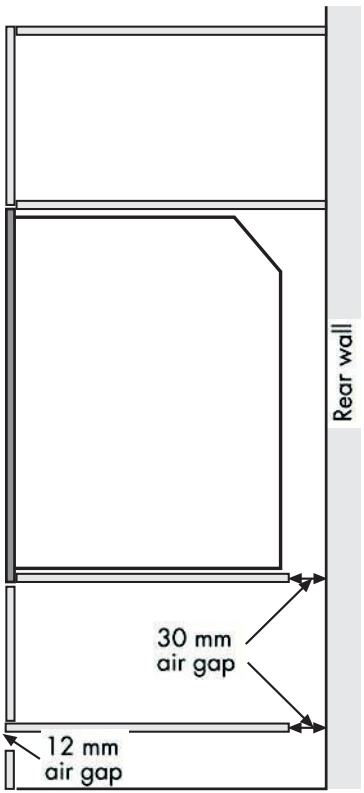
When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit, to provide the necessary depth for installation.

When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge of the support shelf and the rear wall of approximately 80mm.

If no gap occurs between the back edge of the shelf and the wall behind the unit, you must create a gap of at least 30mm by shortening the shelf and any other shelf below the appliance.

Cut 12mm from the top of any plinth that may be fitted (see diagram).

Important: Do not modify the outer panels of this appliance in any way.

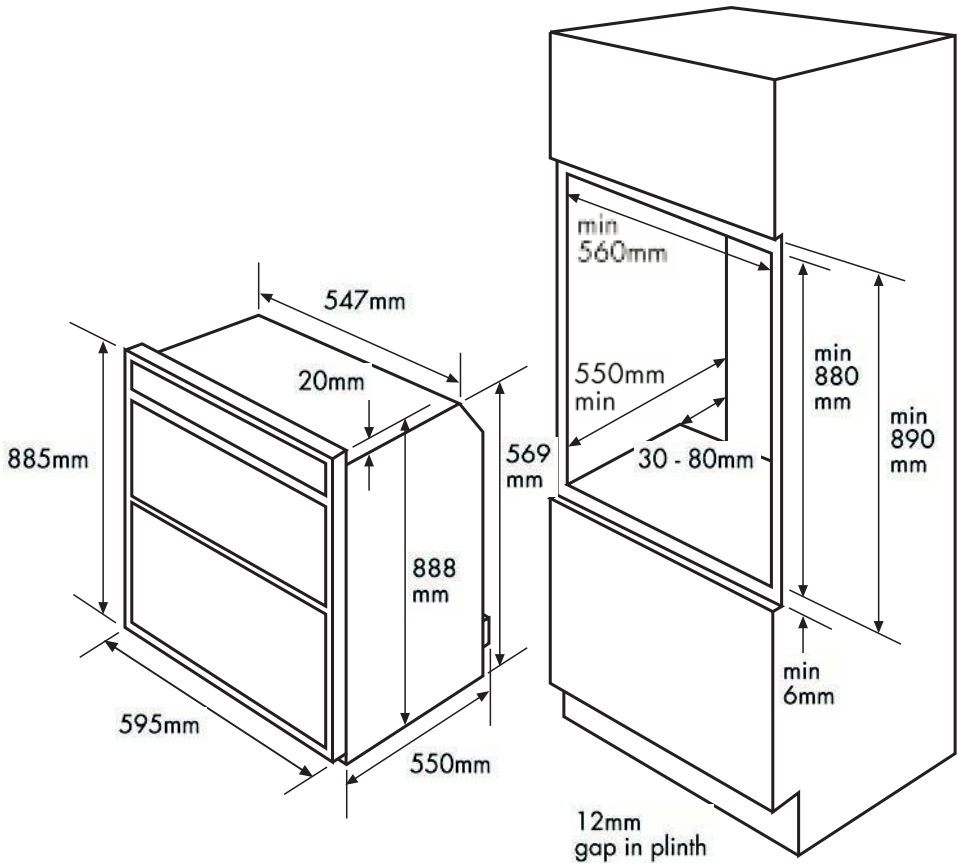


INSTALLATION INSTRUCTIONS - 90CM

Dimensions

The appliance is designed to fit into a standard 600mm wide housing unit, with minimum internal dimensions as shown.

Note: All sizes are nominal, some variation is to be expected.



Connect to the electricity supply

This appliance must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet, with a contact separation of 3mm at all poles.

Use a 13 amp fuse.
We recommend that the appliance is connected by a qualified electrician, who will comply with the I.E.E. and local regulations.

Warning: This appliance must be earthed.

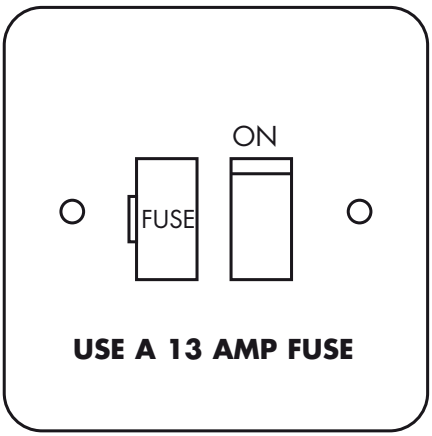
The wires in the mains lead are coloured in accordance with the following code: Green & Yellow = earth, Blue = neutral, Brown = live.

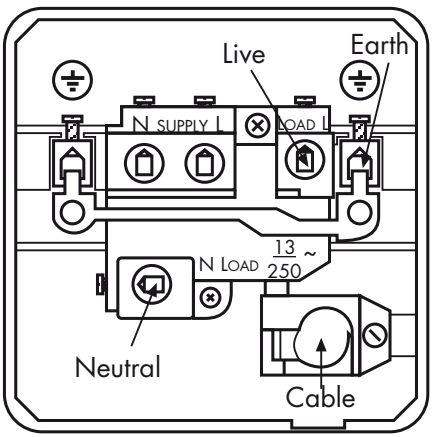
As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

1. The wire which is coloured green and yellow must be connected ⏚ the terminal marked **E** (Earth) or coloured green.
2. The wire which is coloured blue must be connected to the terminal marked **N** (Neutral) LOAD or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked **L** (Live) LOAD or coloured Red.

If the supply cord is damaged, obtain a special cord from the Customer Support Helpline, which must be fitted by a qualified person.

Typical example of a double pole fuse spur outlet

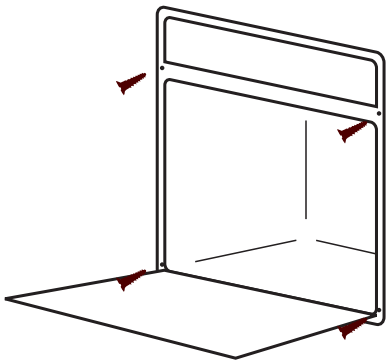




Secure appliance into housing unit

There are 4 black no 8 x 25mm long chipboard screws for securing appliance to cabinet.

Insert appliance into cabinet and secure - open the oven door and screw the 4 screws through the holes in the front frame.



Note: The unit housing the appliance must be appropriately fixed.
For 60cm BI appliance:
1. Where a fixed connection is used, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3mm must be provided. Use a 13 amp fuse.
2. A type HO5 V V-F cable must be used as the mains lead. The cross section must be a minimum of 1.5mm2.
3. The mains terminal block is located at the right hand rear of the top service panel.
4. Connect the cable to the terminal block & tighten the cable clamp.
5. Close the terminal box, ensuring the cover is engaged on the locking tabs.

Connect to the electricity supply

We recommend that the appliance is connected by a competent person who is a member of a "Competent Person Scheme" & who will comply with the I.E.E. & local regulations.

Important: Ensure that you route all mains elec-trical cables well clear of any adjacent heat source, such as an oven or grill.

Warning: This appliance must be earthed.

For 90cm appliances:

1. The appliance must be installed using a double pole control unit of **32 ampere** minimum capacity separation at all poles.

2. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat bladed screwdriver).

3. Connection should be made with suitable twin & earth flexible cable, minimum 4mm2 , which is suitable for use up to 25 amps.

TECHNICAL DATA

Electrical supply
240V ~ 50Hz

90CM **Load / Wattage**
5065 W

60 CM Load / Wattage
2175 W

CONTACT US

Calling for a service

If you should experience any problems with your cooker please contact your retailer or place of purchase.

Important note:

Service work is to be conducted by authorised persons only. It is also adviseable that your cooker is checked regularly and maintained in good condition. An annual maintenance is recommended.

Always check the instruction book before calling a service agent to make sure you have not missed anything.

Glen Dimplex Australia Pty Ltd Customer Care:

Tel: Australia 1-300-556-816

New Zealand 09-274-8265

Before you contact a service agent, make sure that you have the following information to hand:

Model Number

Serial Number

Date of Purchase

Postcode

Glen Dimplex Australia, Unit 2, 205 Abbotts Road, Dandenong,
South Victoria 3175, Australia
e-mail: sales@glendimplex.com.au
web: www.glendimplex.com.au

Model Names: Belling BI MF AU 08 2751600a

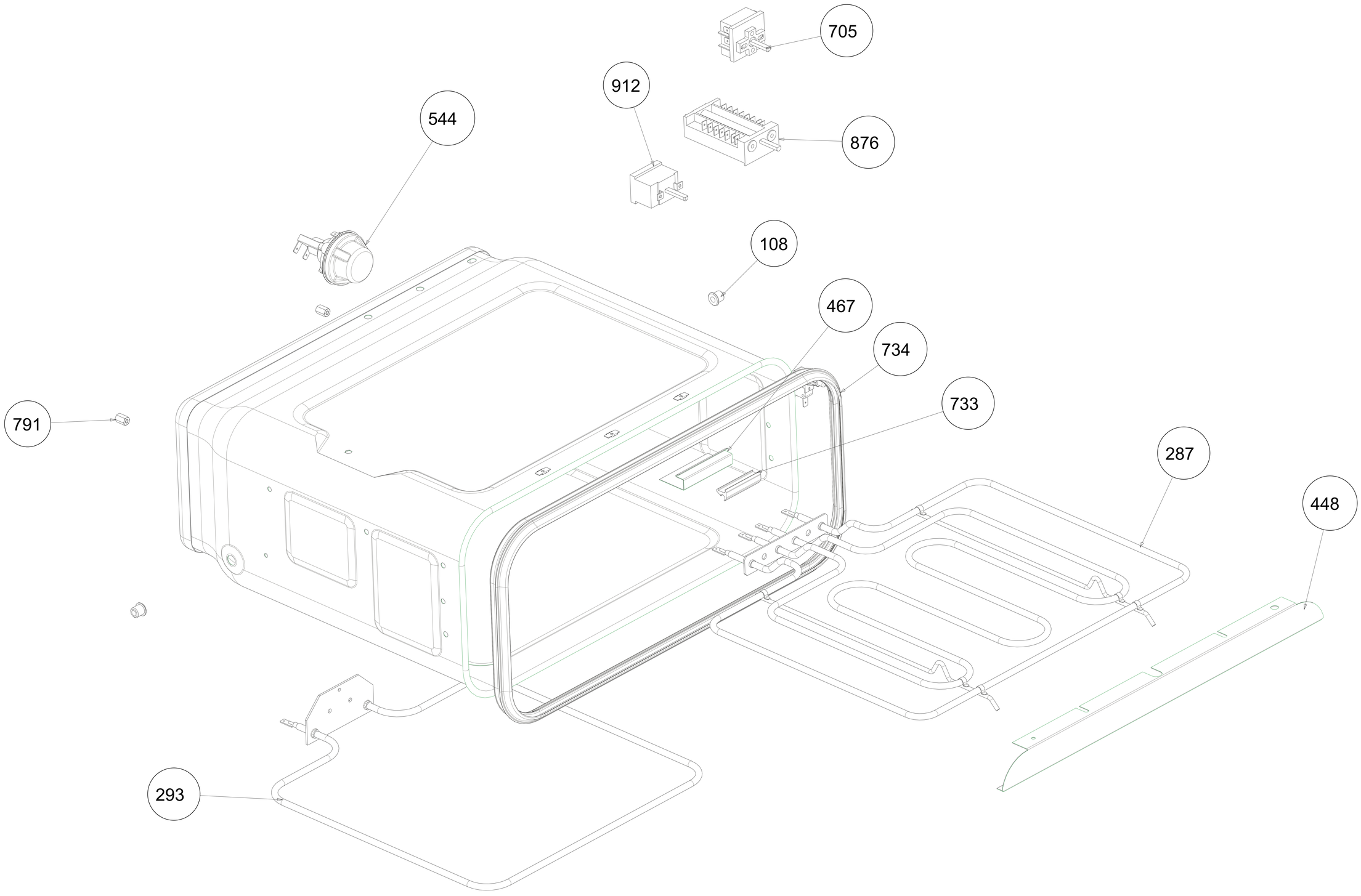
PRODUCT: BEL BI 90 MF AU Blk Built-in
COLOUR: Black
CODE: 444440558
ISSUE:
DATE:

Key	Product	Product Description	TCO	Replace	Date	Qty
	073103209	**CHASSIS bi 90 e mf**				1
00358	603005600	FRONTFRAME 90bi mot				1
0314	082233401	FAN cooling DP200A-2123XST				1
0622	082814400	PCB fan control DM 00200				1
0701	082569400	PLUG hole blanking 14.7mm				1
0880	082808901	SWITCH thermal L100c				2
0945	563007400	TRIM anti stain lh 90 blk				1
0945	563007401	TRIM anti stain rh 90 blk				1
0973	502559600	DUCT middle top 90bi				1
	073103407	**MAIN OVEN bi 60 e mf light**				1
0108	081586001	BUSH cavity support				2
0210	602598709	FANCOVER 60 flue lamp mot				1
0287	082971202	Element grill 20.35735.000				1
0293	082971800	Element base 20.35726.000				1
0294	082971302	ELEMENT oven fan 20.35719.010				1
0315	081581800	FAN oven circulation				1
0467	082852401	HOLDER phial				1
0544	926016900	LAMP assy oven				1
0728	080180676	SCREW m6x30 pp mc				2
0734	082501400	SEAL oven 50m roll				1.5
0791	082554300	SPACER oven fan				3
0878	081702700	SWITCH selector 42.00000.002				1
0912	082558001	THERMOSTAT EGO 55.17069.090				1
	073103606	**TOP OVEN bi 70/90 e vg light**				1
0108	081586001	BUSH cavity support				2
0287	082971200	Element gr/dual 20.35715.000				1
0293	082971801	Element base 20.35727.000				1
0467	082852401	HOLDER phial				1
0544	926016900	LAMP assy oven				1
0705	082590800	REGULATOR energy MP V01SV				1
0728	080180676	SCREW m6x30 pp mc				2
0734	082501400	SEAL oven 50m roll				1.2
0876	083010000	SWITCH t/ov 42.03000.029				1
0912	082558001	THERMOSTAT EGO 55.17069.090				1
	073104813	**FACIA MECH bi 90 e prog**				1
0574	082501100	NEON indicator				2
0917	082998700	TIMER LED143/ESK1351-018				1
	073104002	**MAIN DOOR MECH bi 60**				1
0392	082945208	GLASS inner bi 60 main				1
0455	082970801	HINGE oven				2
0816	082510800	STOP inner glass				2
	073104204	**TOP DOOR MECH bi 70 do**				1
0392	082945206	GLASS inner bi top				1
0455	082970805	HINGE top oven				2
0816	082510800	STOP inner glass				2
	073104409	**FURNITURE MAIN 60 stop**				1
0182	082101600	CLIP tubular				2
0420	082917304	GUIDE shelf large lh 1978				1
0421	082917305	GUIDE shelf large rh 1979				1
0749	082917403	SHELF main oven 452 wide 1970				2
	073104607	**FURNITURE TOP 60 stop**				1
0182	082101600	CLIP tubular				2
0411	602517700	GRILLPAN std mot				1

PRODUCT: BEL BI 90 MF AU Blk Built-in
COLOUR: Black
CODE: 444440558
ISSUE:
DATE:

Key	Product	Product Description	TCO	Replace	Date	Qty
0420	082917300	GUIDE shelf small lh 1974				1
0421	082917301	GUIDE shelf small rh 1975				1
0427	082283705	HANDLE grill pan 1041				1
0749	082917403	SHELF main oven 452 wide 1970				1
0967	082518800	WIRE TRIVET grill pan 1130				1
	073105520	**MAIN DOOR AES bi 90 be e Blk**				1
0057	083006000	BRACKET door handle				2
0247	013004600	DOOR assy 60bi main be blk				1
0305	082849100	ENDCAP set LH/RH Blk				1
0428	562989810	HANDLE door be 60 blk				1
	073106005	**TOP DOOR AES bi 90 be e blk**				1
0057	083006000	BRACKET door handle				2
0256	013004800	DOOR assy 90bi top be blk				1
0305	082849100	ENDCAP set LH/RH Blk				1
0428	702989810	HANDLE door be 60 blk				1
	073106535	**FACIA AES bi be 90mf Blk**				1
0113	082588500	BUTTON timer				3
0322	013004504	FACIA assy bi be90mf blk				1
0525	083000902	KNOB control bi-elec Blk/Chr				4
0810	082588700	STEM 600/900 timer				3
	073107011	**WIRING bi 90 mf prog**				1
0040	083029900	BLOCK terminal PA223Sn/3				1
	073107724	**LABELS be bi 90e au**				1
0424	082751600	HANDBOOK be bi 60e au				1

EV_OVEN_TOP_E



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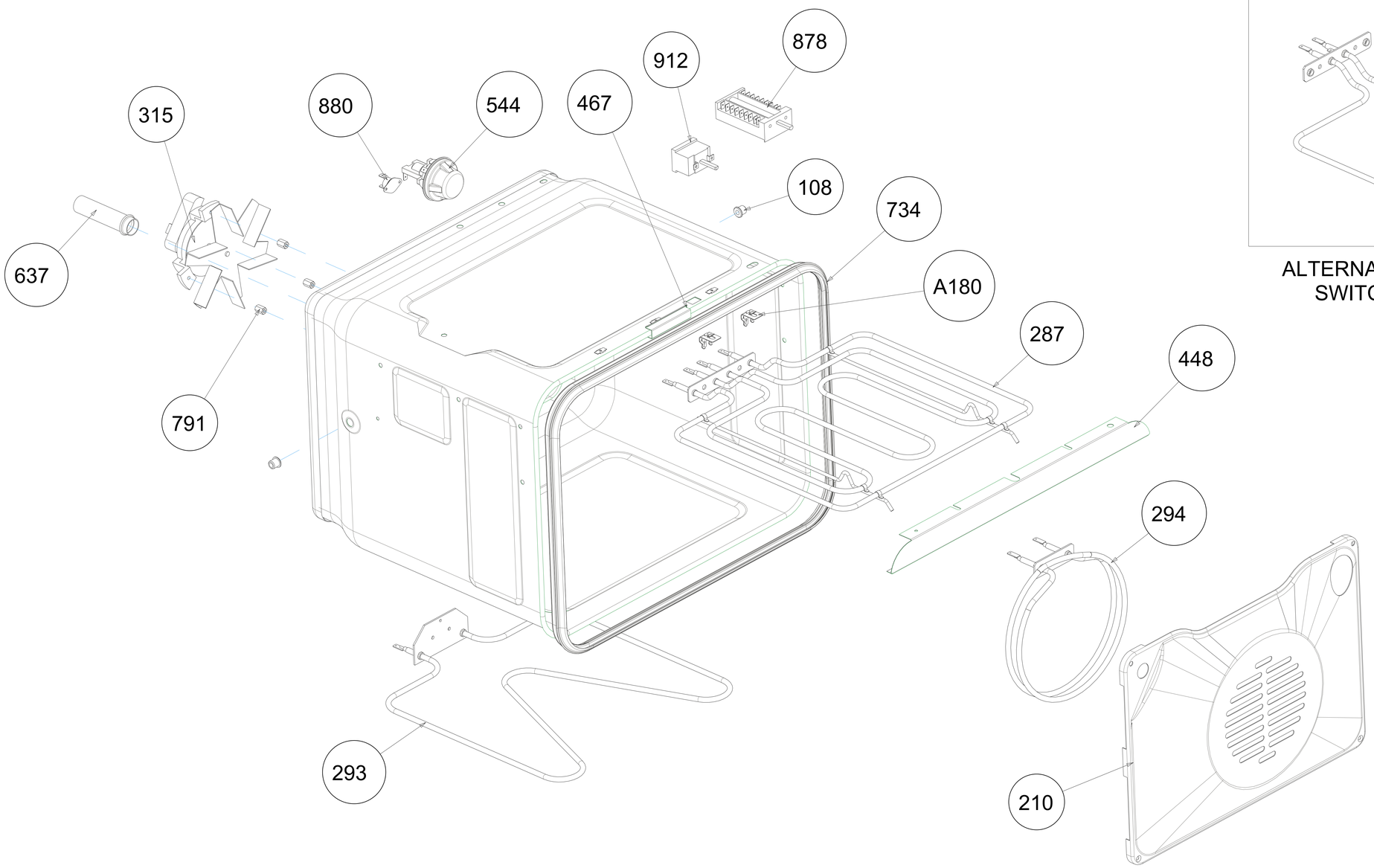
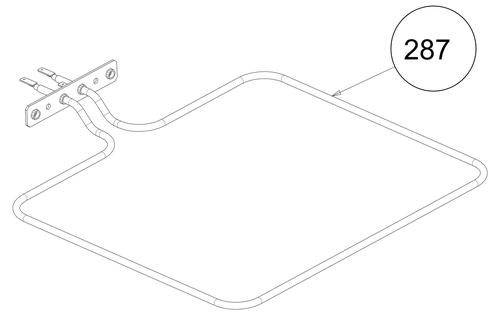
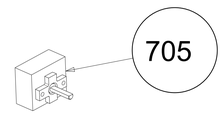
EV_OVEN_MAIN_E



ALTERNATIVE GRILL ELEMENT



ALTERNATIVE SWITCHES



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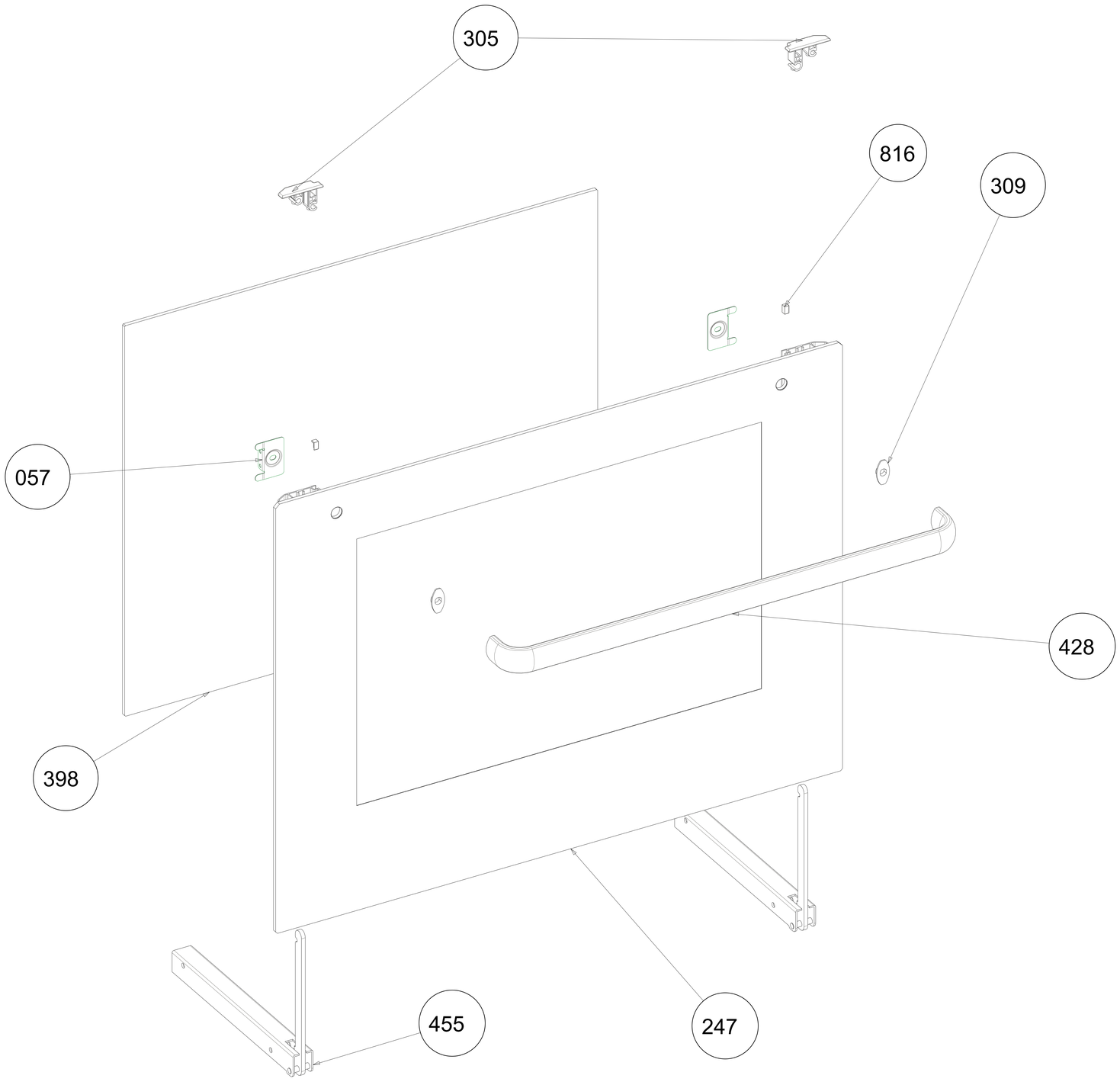
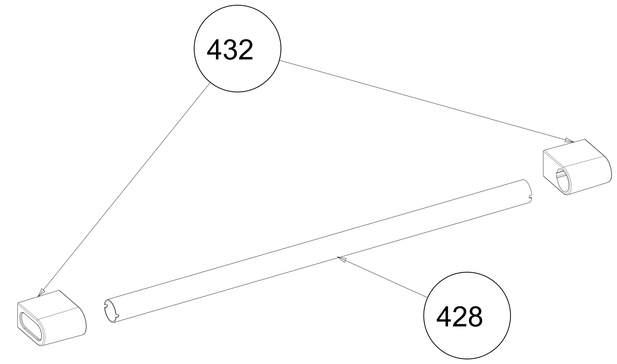
EV MAIN DOOR BI DROP





ALTERNATIVE HANDLE DESIGN

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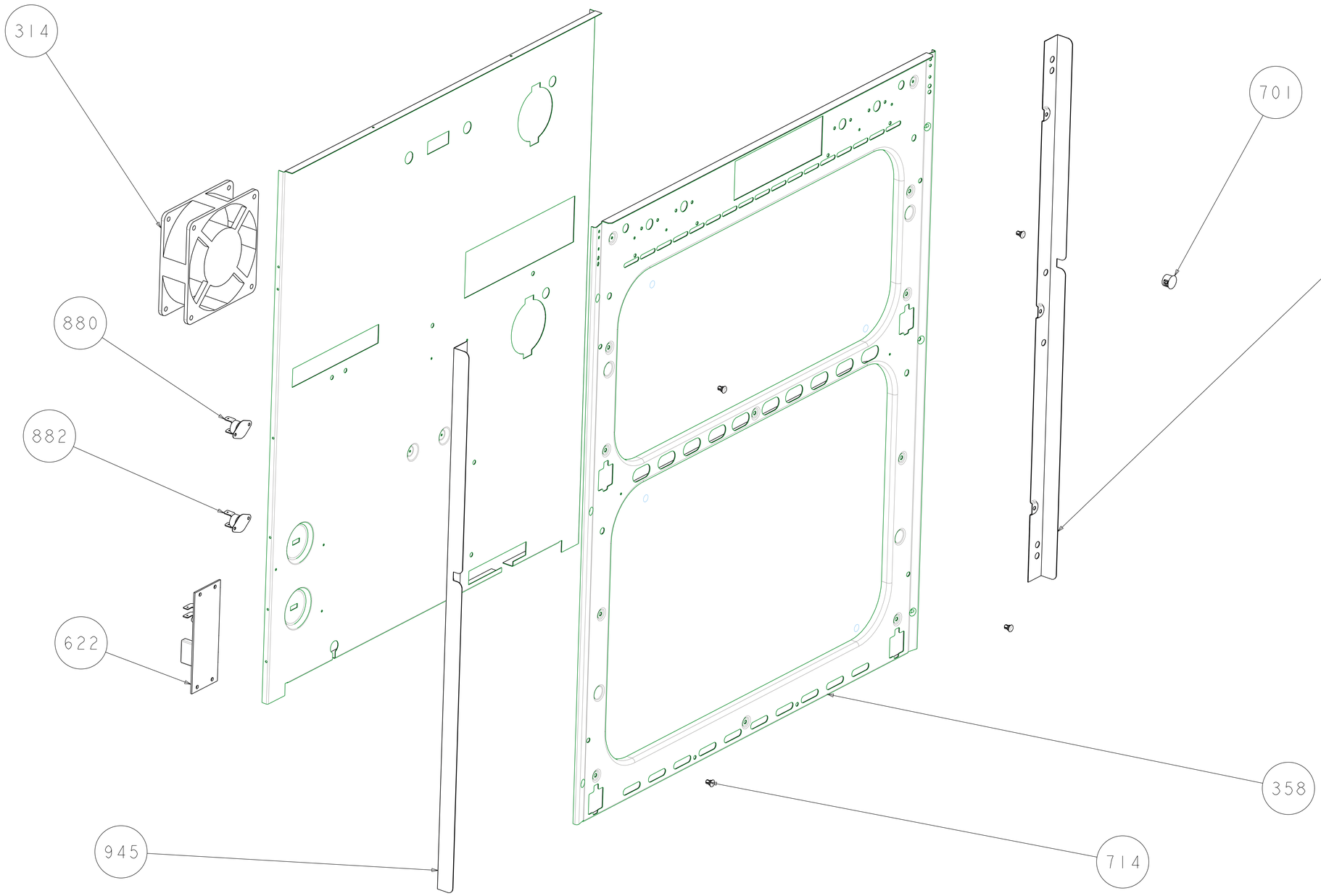
EV_CHASSIS_BI_70_90



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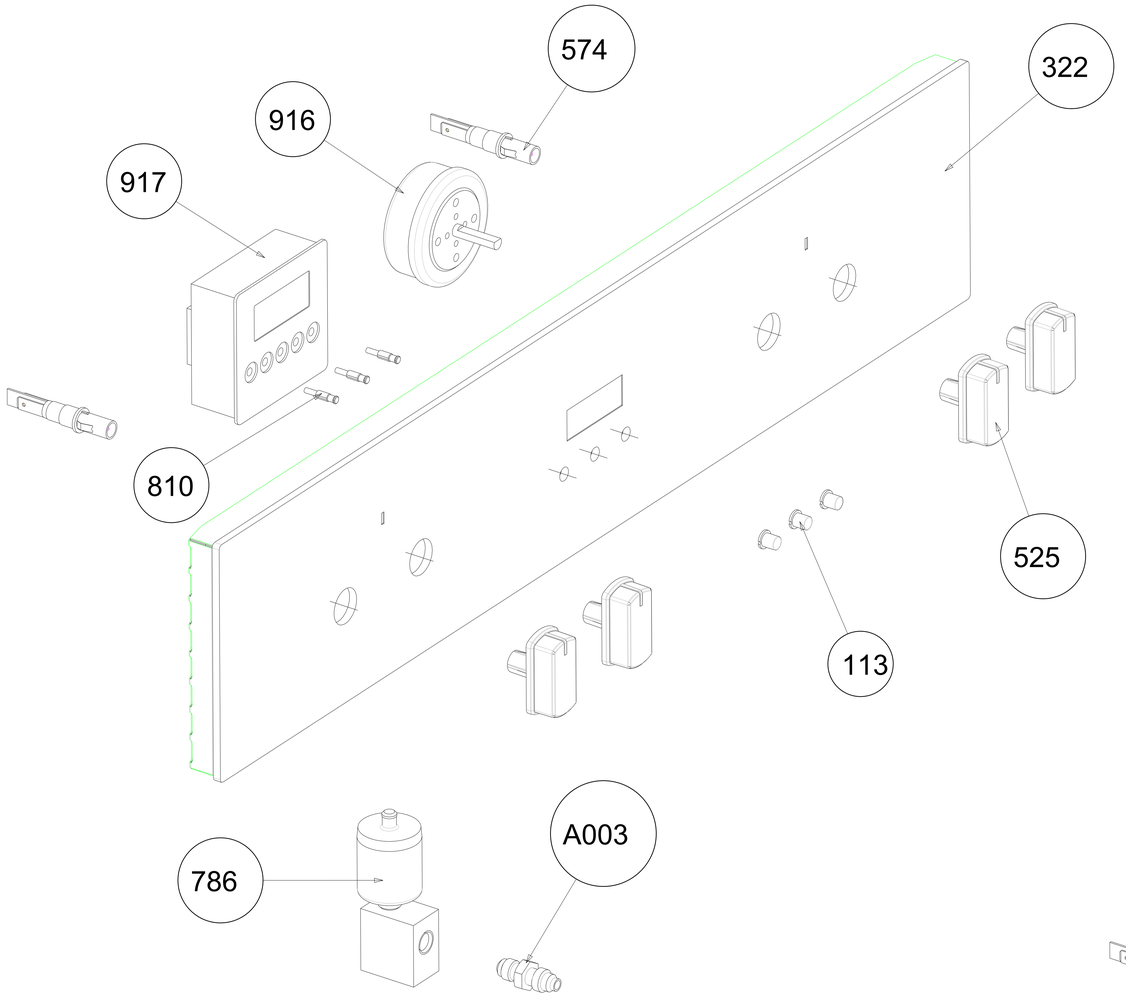
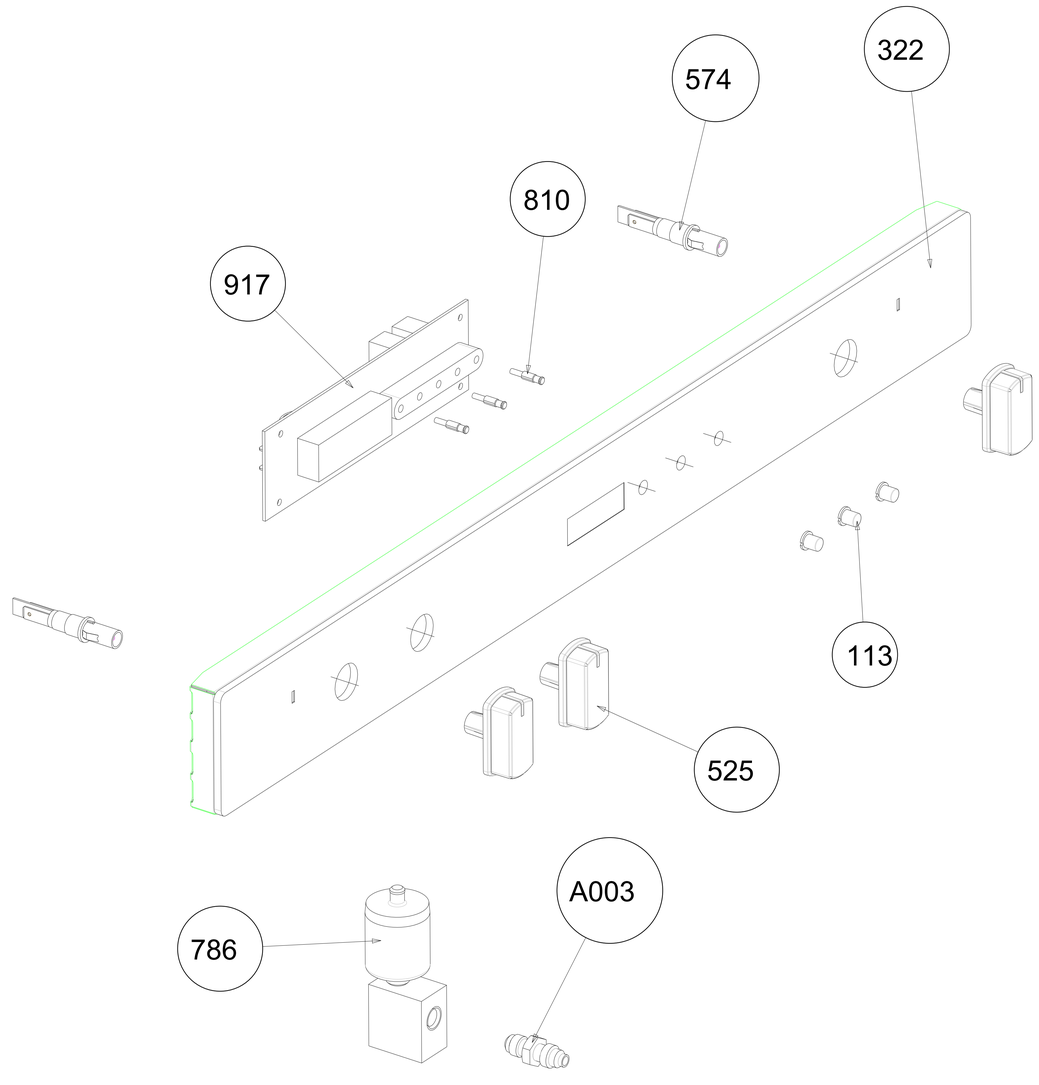
BUILT-IN 60/70/90 FASCIAS



600/900 FASCIAS

720 FASCIAS



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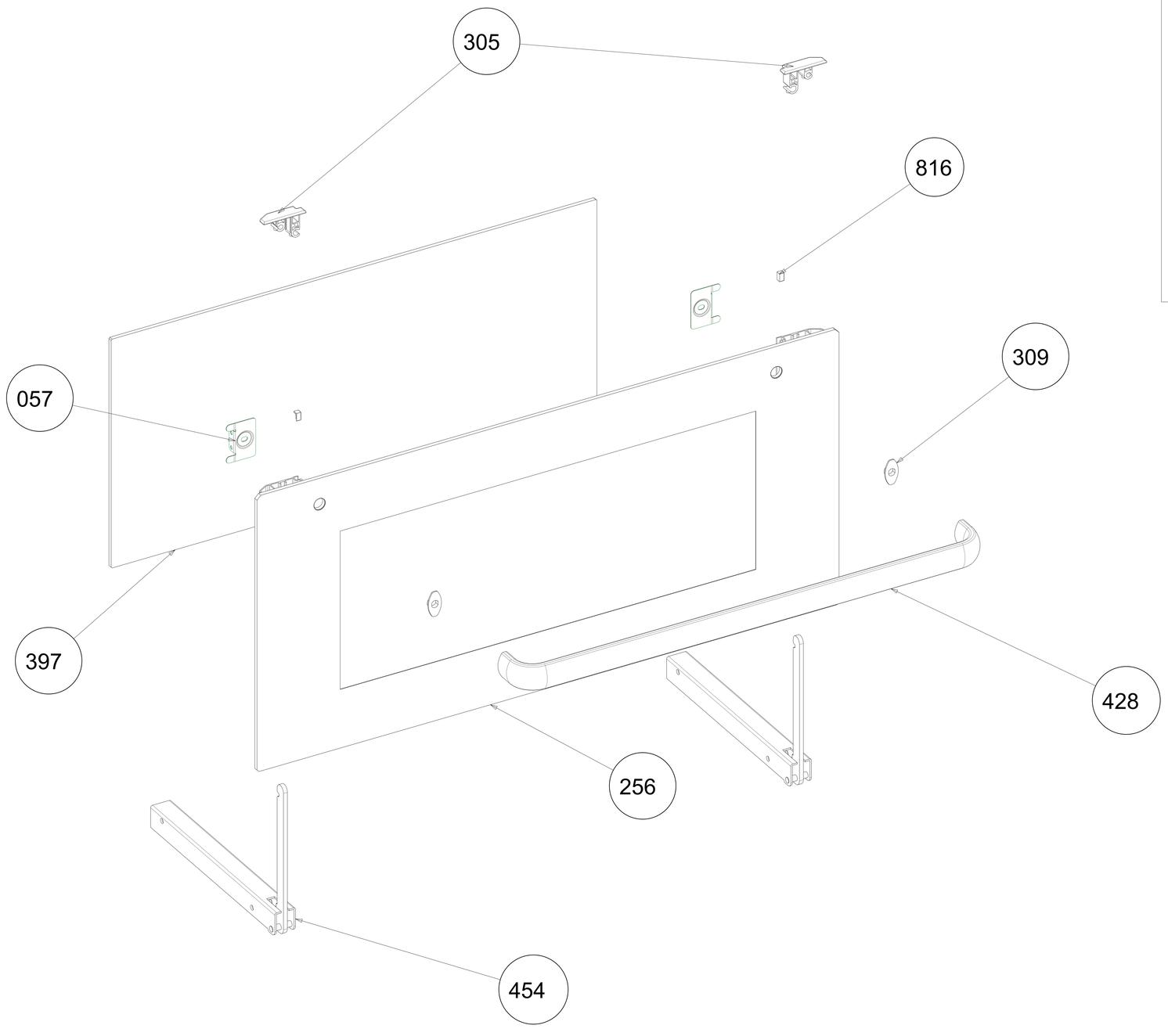
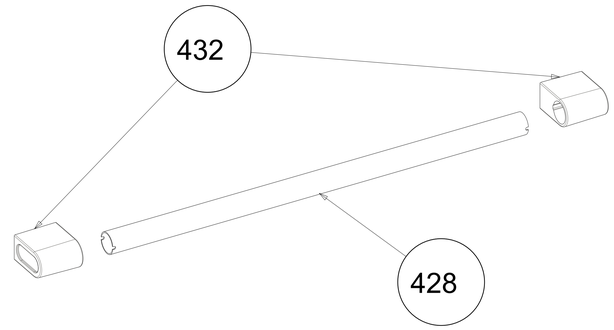
EV TOP DOOR BI DROP





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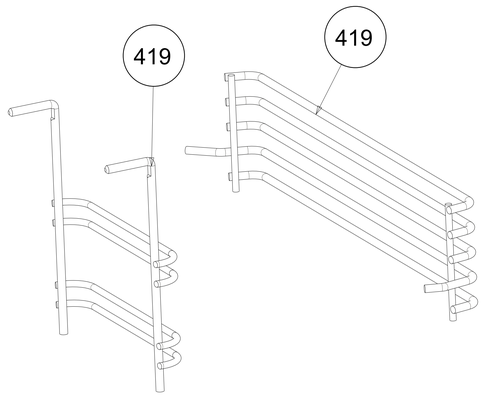
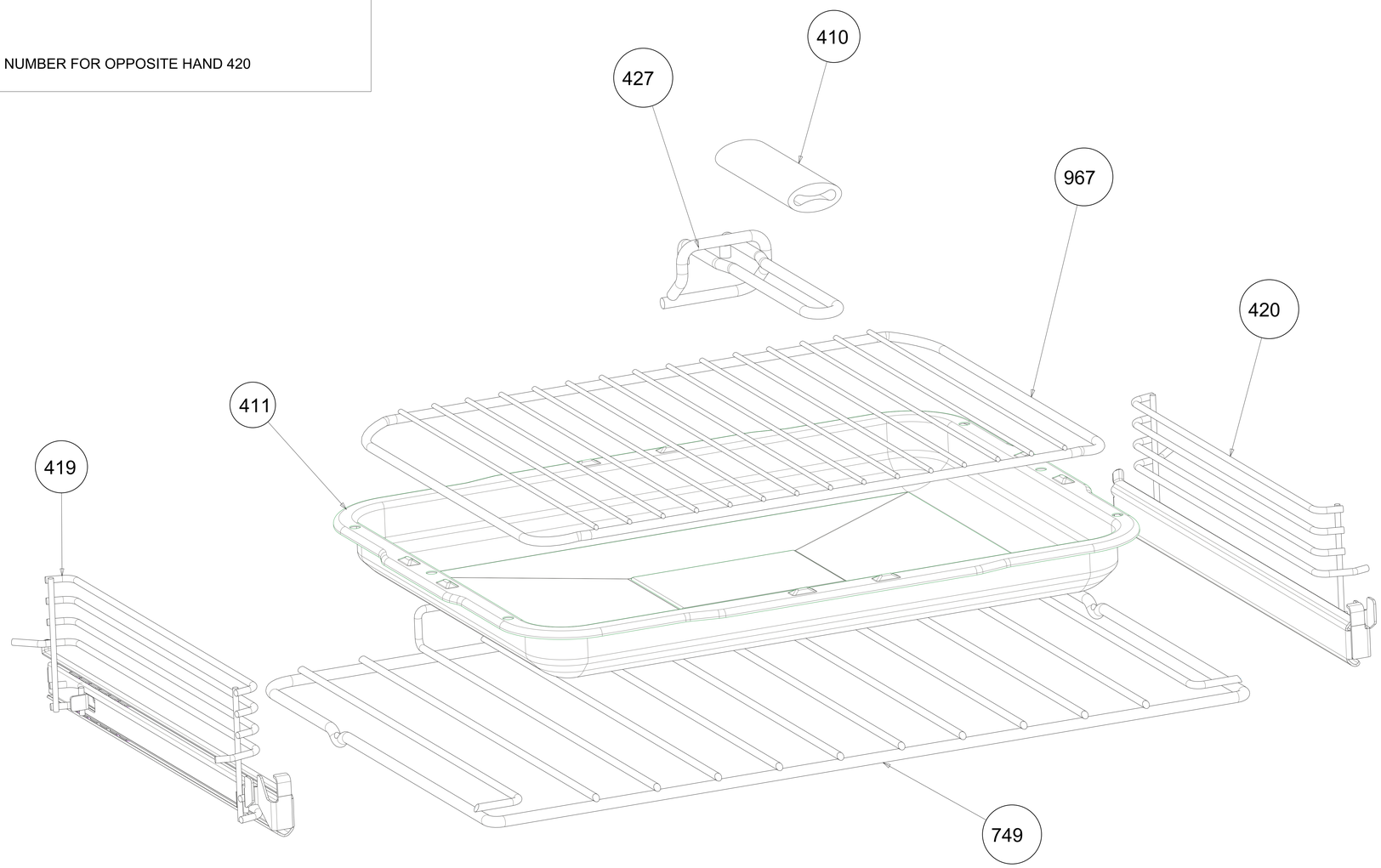
FURNITURE TOP OVEN



ALTERNATIVE SHELF GUIDES - KEY NUMBER FOR OPPOSITE HAND 420



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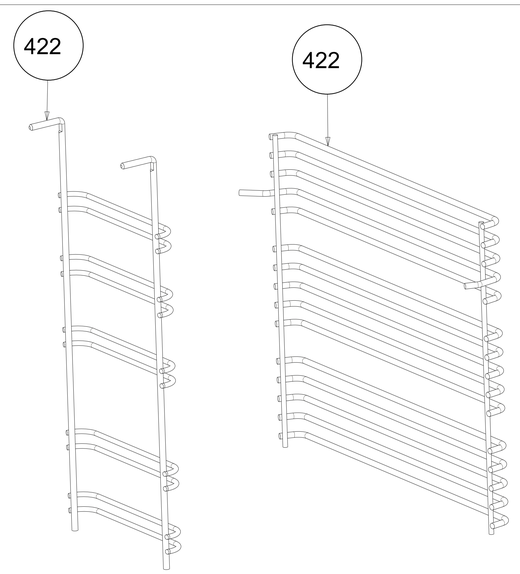
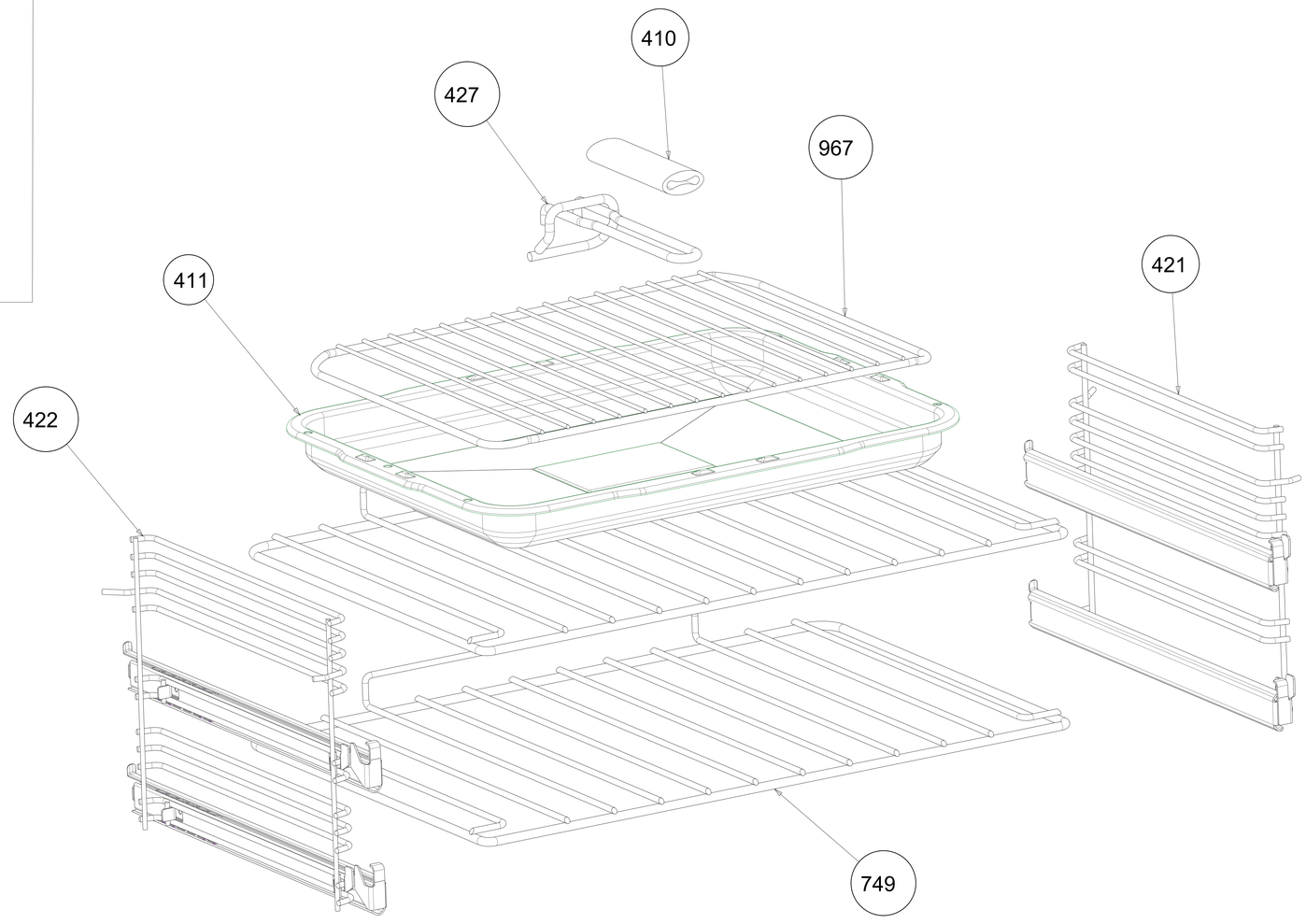
FURNITURE MAIN OVEN



ALTERNATIVE SHELF GUIDES- KEY NUMBER FOR OPPOSITE HAND 421



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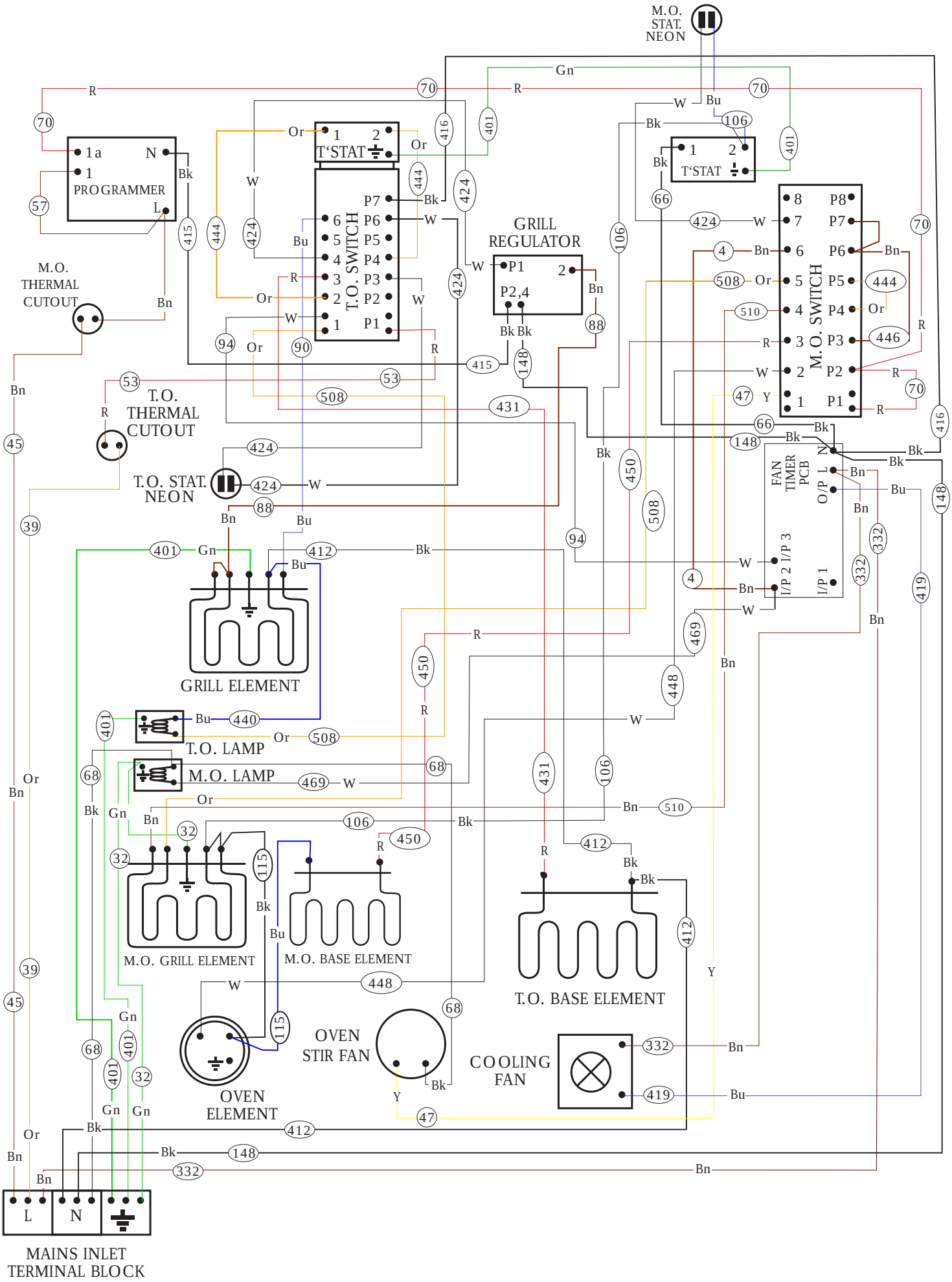
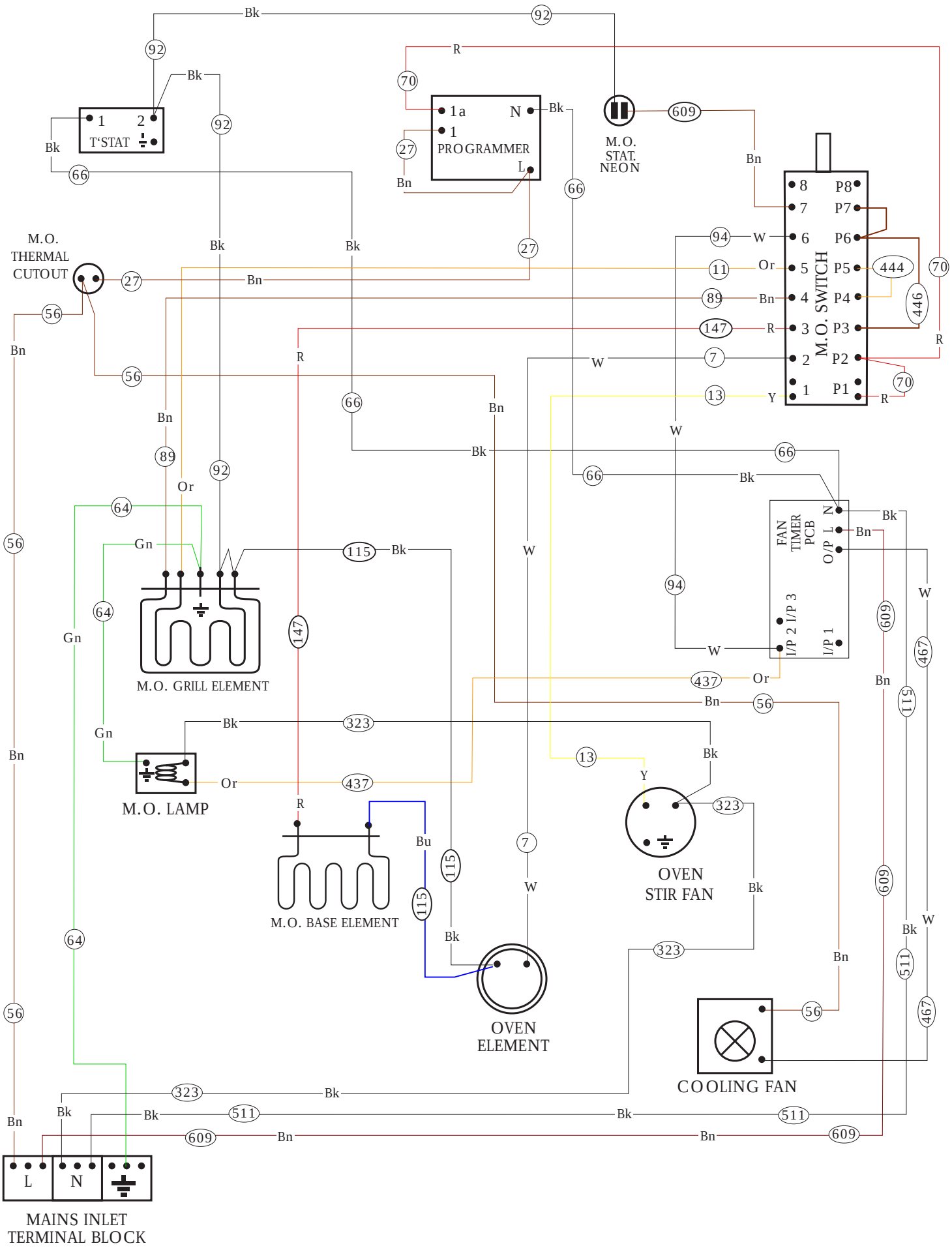
Wiring colour code: Bk - Black, Bn - Brown, Bu - Blue, Gn - Green, Or - Orange, R - Red, W - White, Y - Yellow.



19/01/2010

Wiring colour code: Bk - Black, Bn - Brown, Bu - Blue, Gn - Green, Or - Orange, R - Red, W - White, Y - Yellow.



GLEN DIMPLEX
AUSTRALIA PTY LTD

BELLING

BI 90/60 ELECTRIC MF

REPAIR
AND
MAINTAINANCE

PROCEDURES

belling®
think of everything

IMPORTANT

BEFORE CARRYING OUT ANY SERVICING WORK ALWAYS DISCONNECT FROM THE ELECTRICAL SUPPLY

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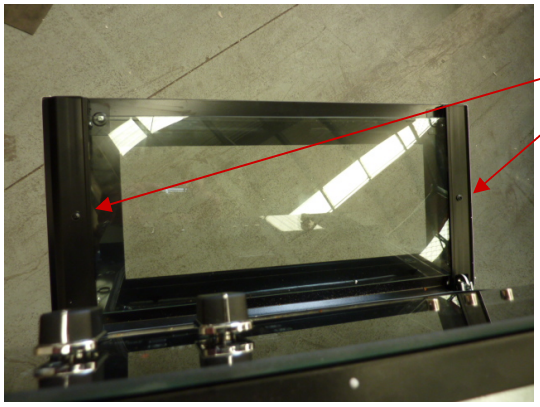
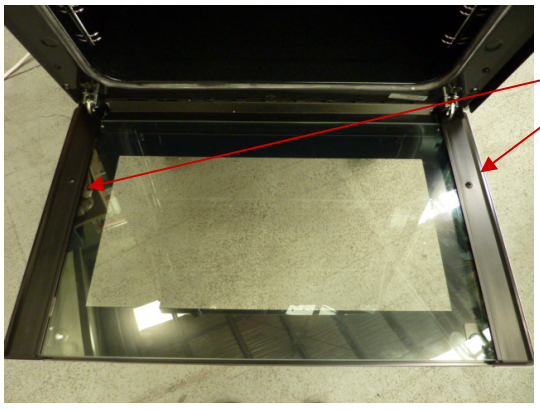
1) REMOVING THE TOP OVEN DOOR



REMOVE THE 2X SCREWS AS SHOWN IN THE DOOR EXTRUSION

PUT THE DOOR IN THE REST POSI-TION AND PULL THE DOOR AWAY FROM THE APPLIANCE LEAVING THE HINGES IN PLACE

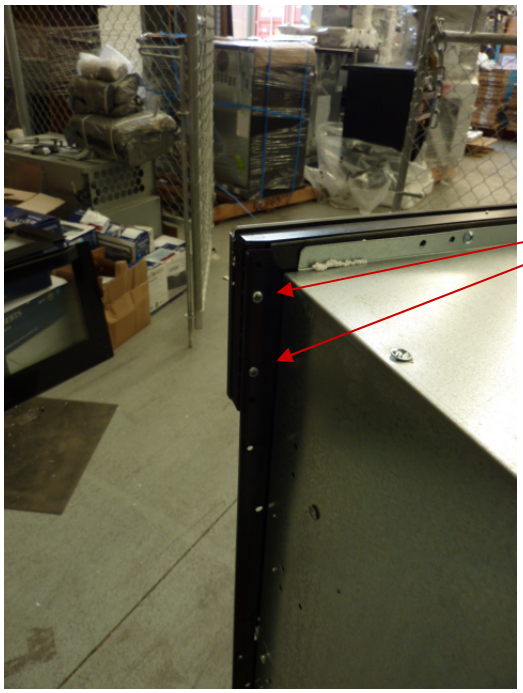
2) REMOVING THE MAIN OVEN DOOR



REMOVE THE 2X SCREWS AS SHOWN

PUT THE DOOR IN THE REST POSITION AND THEN PULL THE DOOR UPWARDS AWAY FRON THE APPLIANCE LEAVING THE HINGES IN PLACE

3 REMOVING THE FACIA PANEL



REMOVE ALL CONTROL KNOBS

REMOVE 4X SCREWS (2 ON EITHER SIDE

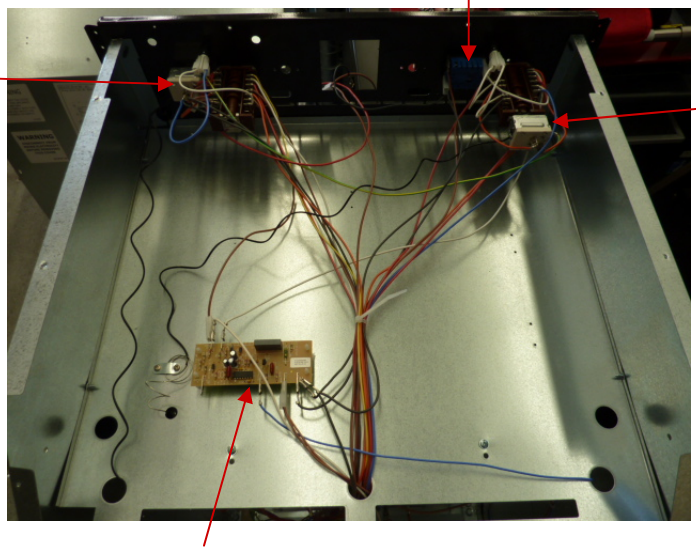
TO REMOVE FULLY DISCONNECT THE WIRING TO THE TIMER

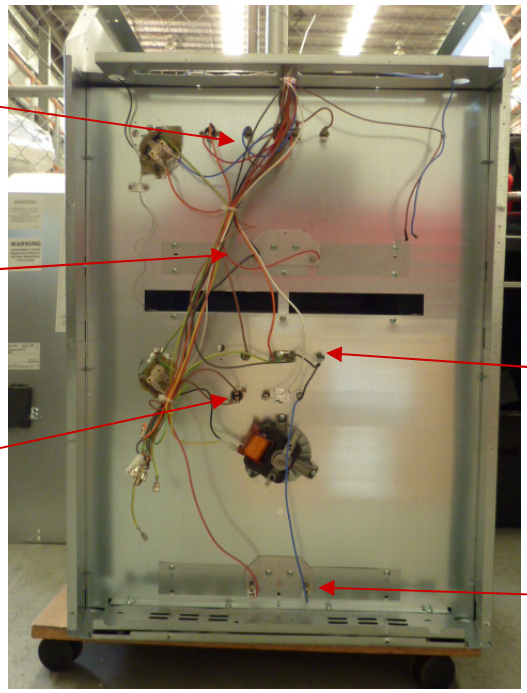
4) REAR SERVICE PANEL

REMOVE 18 X SCREWS THAT SECURE THE TOP/REAR SERVICE PANEL

TO REMOVE THE PANEL COMPLETELY DISCONNECT THE COOLING FAN AND WIRING TO THE TERMINAL BLOCK

REAR SERVICE PANEL REMOVED





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think of everything

5) DOOR SEALS

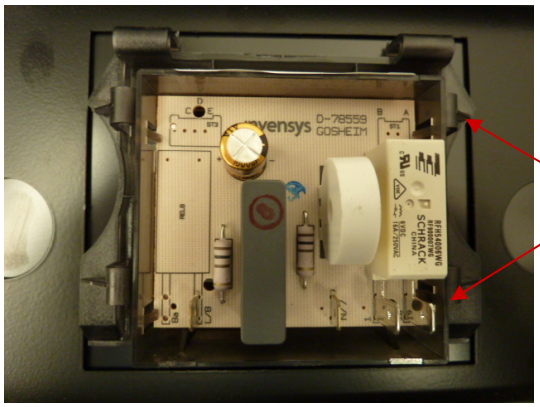
THE DOOR SEAL IS REMOVED BY JUST PULLING IT IS SECURED IN THE GAP BETWEEN THE CAVITY AND FRONTFRAME AND REQUIRES NO OTHER FIXING

TO REFIT PUSH IN ALWAYS ENSURE THAT DOOR SEAL LIP IS FACING CORRECT WAY

PLEASE NOTE
ON THE BUILT IN APPLIANCES THE SIDE PANELS CANNOT BE REMOVED FOR SERVICING PURPOSES

REPLACEMENT OF COMPONANTS

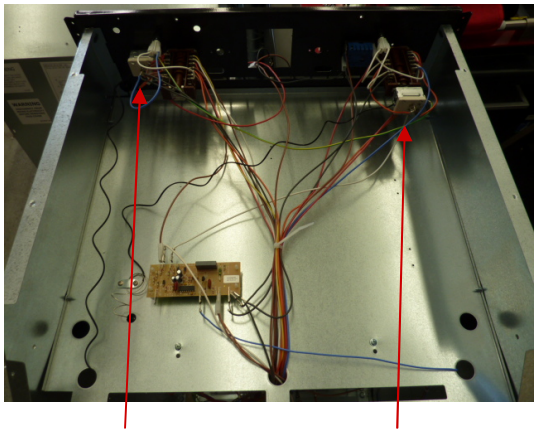
A) TIMER



FOLLOW STEP 3 AND REMOVE THE FACIA PANEL

USING A SCREWDRIVER CAREFULLY RELEASE THE CLIPS HOLDING THE TIMER IN IT'S BRACKET

B) TOP OVEN THERMOSTAT



MAIN T/STAT TOP OVEN T/STAT

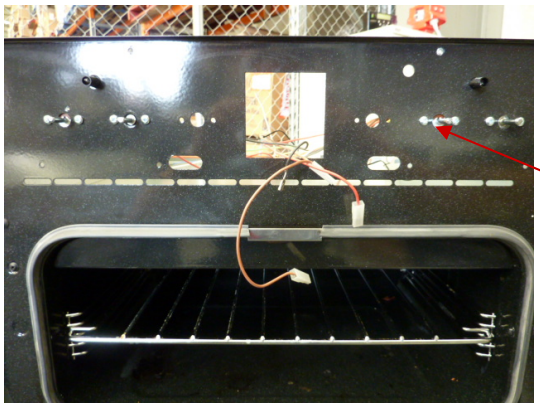
REMOVE THE REAR SERVICE PANEL AS IN STEP 4

PULL THE THERMOSTAT FROM THE SWITCHPACK AND REMOVE THE PHIAL FROM THE CLIPS IN THE OVEN CAVITY AND PULL THROUGH

C) MAIN OVEN THERMOSTAT

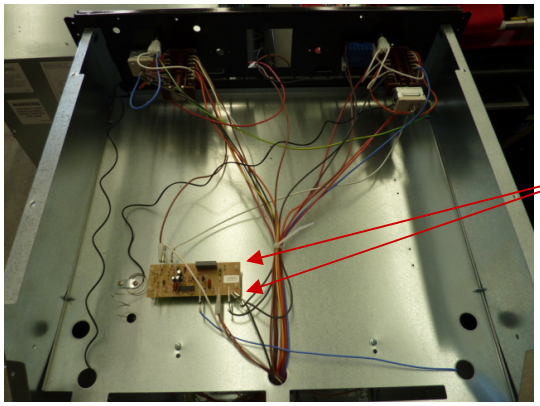
REMOVE THE FACIA AND REAR SERVICE PANEL
REMOVE THE 2 SECURING SCREWS FROM THE T/STAT AND REMOVE
PULL THE PHIAL FROM THE CLIPS IN THE OVEN CAVITY AND PULL THROUGH

D) SELECTOR SWITCHES



FOLLOW STEPS 3AND 4 AND REMOVE THE REAR SERVICE PANEL AND FACIA
REMOVE THE SECURING SCREWS AS SHOWN AND REMOVE THE SELECTOR SWITCHES FROM THE INNER PANEL

E) FAN TIMER PCB



FOLLOW STEP 4 AND REMOVE THE THE REAR SERVICE PANEL

REMOVE THE PCB BY REALEASING THE 4 HOLDING CLIPS

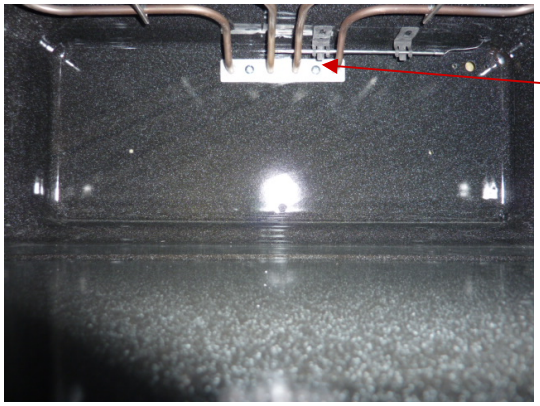
DISCONNECT THE WIRING TO REMOVE FULLY

F) GRILL ELEMENT

FOLLOW STEP 4 AND REMOVE THE REAR SERVICE PANEL

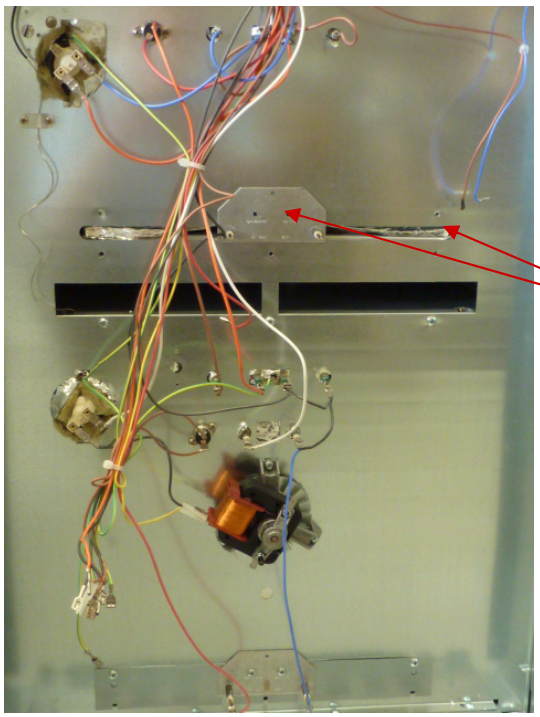
DISCONNECT WIRES

REMOVE GRILL ELEMENT GUARD BY LOOSENING 2 HIDDEN SCREWS (POSITIONS INDICATED) AND SLIDING OFF



REMOVE THE 2 SCREWS SECURING THE ELEMENT BRACKET TO THE CAVITY AND PULL THE ELEMENT FORWARD TO REMOVE

G) TOP OVEN LOWER ELEMENT



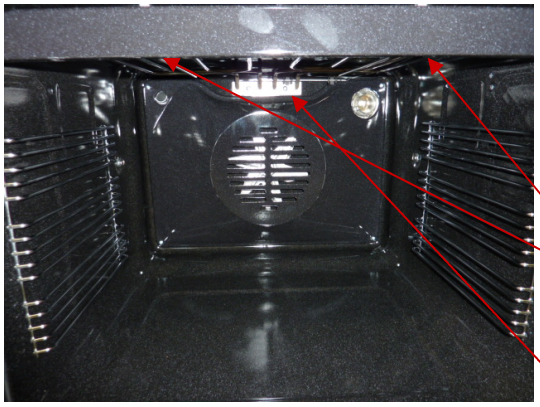
FOLLOW STEP 4 AND REMOVE THE REAR SERVICE PANEL

DISCONNECT THE WIRING FROM THE ELEMENT

REMOVE 7X SECURING SCREWS

PULL THE ELEMENT AWAY FROM THE REAR OF THE APPLIANCE

H) MAIN OVEN GRILL ELEMENT



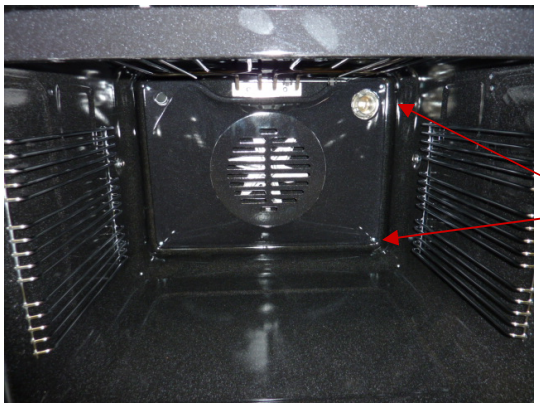
FOLLOW STEP 4 AND REMOVE THE REAR SERVICE PANEL

DISCONNECT WIRING

LOOSEN THE 2 HIDDEN SCRES AND SLIDE OFF THE GRILL ELEMENT GUARD

REMOVE ELEMENT SECURING SCREWS AND REMOVE THE ELEMENT FROM THE CAVITY

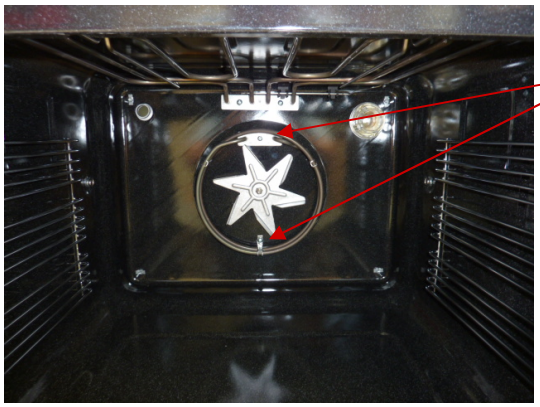
J) MAIN OVEN ELEMENT



FOLLOW STEP 4 AND REMOVE THE REAR SERVICE PANEL

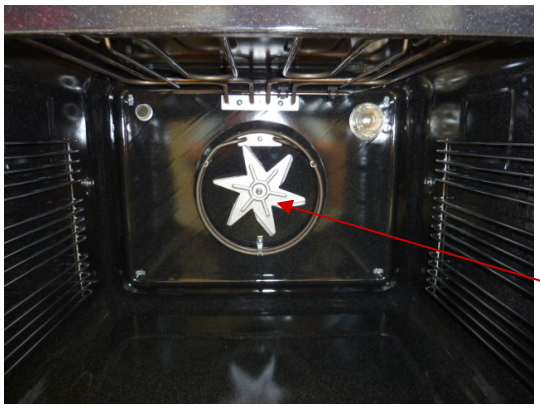
REMOVE 4 X REAR FAN COVER SECURING SCREWS AND REMOVE FAN COVER

DISCONNECT WIRING



REMOVE 2X MAIN OVEN ELEMENT SECURING SCREWS AND REMOVE THE ELEMENT FROM THE CAVITY

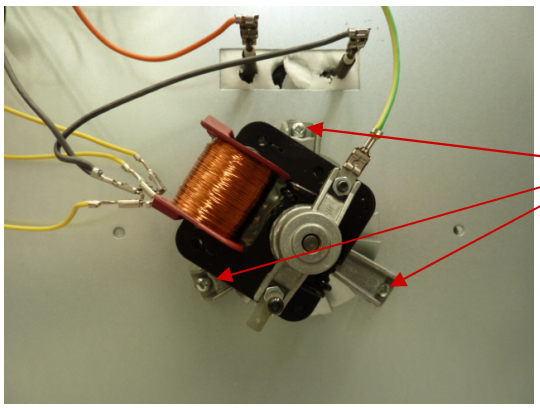
K) MAIN OVEN STIR FAN



FOLLOW STEP 4 AND REMOVE THE REAR SERVICE PANEL

REMOVE THE REAR FAN COVER AS ON PREVIOUS PAGE

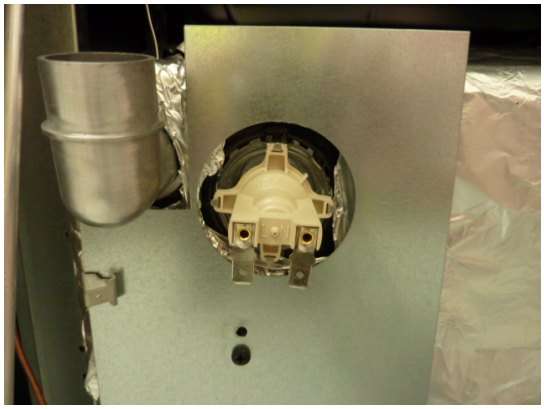
REMOVE THE FAN IMPELLOR
N.B L/H THREAD NEEDS TO TURNED CLOCKWISE TO REMOVE



DISCONNECT WIRING FROM FAN

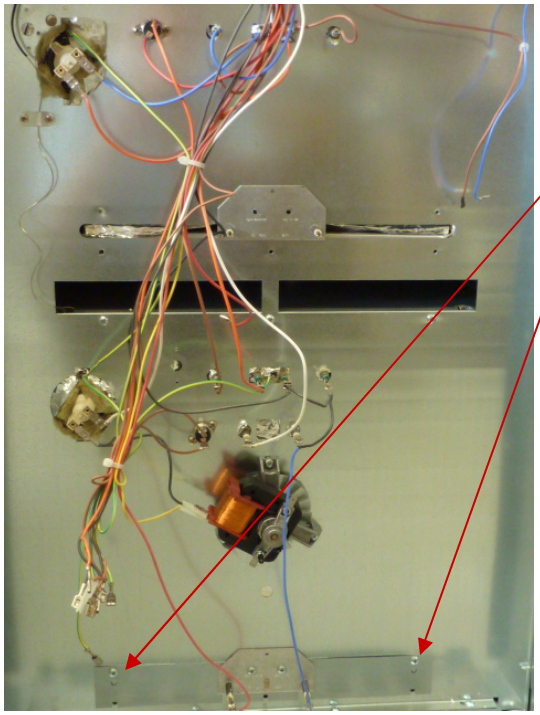
REMOVE 3 X STIR FAN SECURING SCREWS AND REMOVE FAN FROM THE REAR OF THE APPLIANCE

L) MAIN OVEN LIGHT FITTING



FOLLOW STEP 6 (PAGE 6) REMOVING REAR SERVICE PANEL
REMOVE GLASS LAMP COVER BY UNSCREWING
REMOVE THE EARTH LEAD
RELEASE 4 XCLIPS HOLDING LIGHT FITTING IN PLACE
REMOVE BY PULLING LIGHT FITTING FORWARD INTO CAVITY

M) MAIN OVEN LOWER ELEMENT



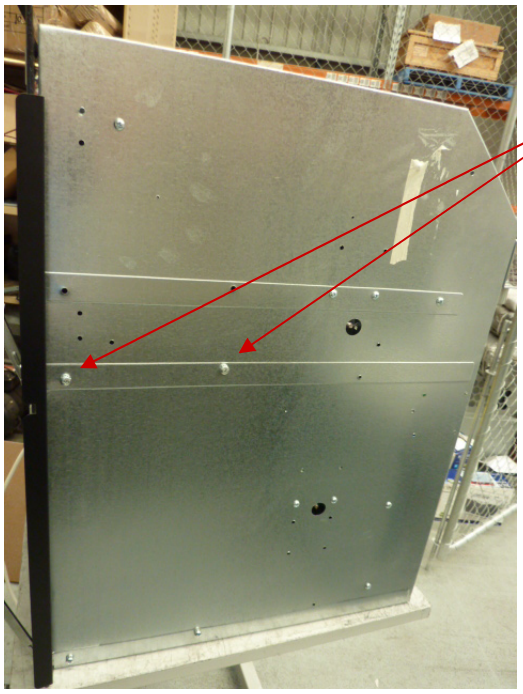
REMOVE THE REAR SERVICE PANEL

REMOVE THE 5X SECURING SCREWS FROM THE ELEMNT BRACKET

DISCONNECT THE WIRING

PULL OUT THE ELEMENT FROM THE REAR OF THE APPLIANCE

N) DOOR HINGES



REMOVE THE 2X SCREWS AS SHOWN AND PULL THE HINGES OUT OF THE FRONTFRAME

WHEN REPLACING IT IS IMPORTANT THAT THE EXACT SAME HINGE IS REPLACED AS THE SPRINGS IN THE HINGES ON ALL B/I APPLIANCES ARE SPECIFICALLY WEIGHTED FOR EACH TYPE OF DOOR

TECHNICAL SPECIFICATIONS

NOMINAL RESISTANCES AT 20oC

• TOP OVEN GRILL ELEMENT INNER		31.6Ω 2800W
• GRILL ELEMENT INNER		56.4Ω
• TOP OVEN LOWER ELEMENT		78.2Ω 700W
• MAIN OVEN GRILL ELEMENT INNER		31.6Ω 2900W
• MAIN OVEN GRILL ELEMENT OUTER		51.0Ω
• MAIN OVEN FAN ELEMENT		28.8Ω (2000W)
• MAIN OVEN LOWER ELEMENT		51.7Ω 1000W
• MAIN OVEN STIR FAN		63.2Ω
• COOLING FAN		1.31 kΩ
• OVERHEAT CUT-OUTS	TOP	L100oC
•	REAR	L100oC

GLEN DIMPLEX
AUSTRALIA PTY LTD

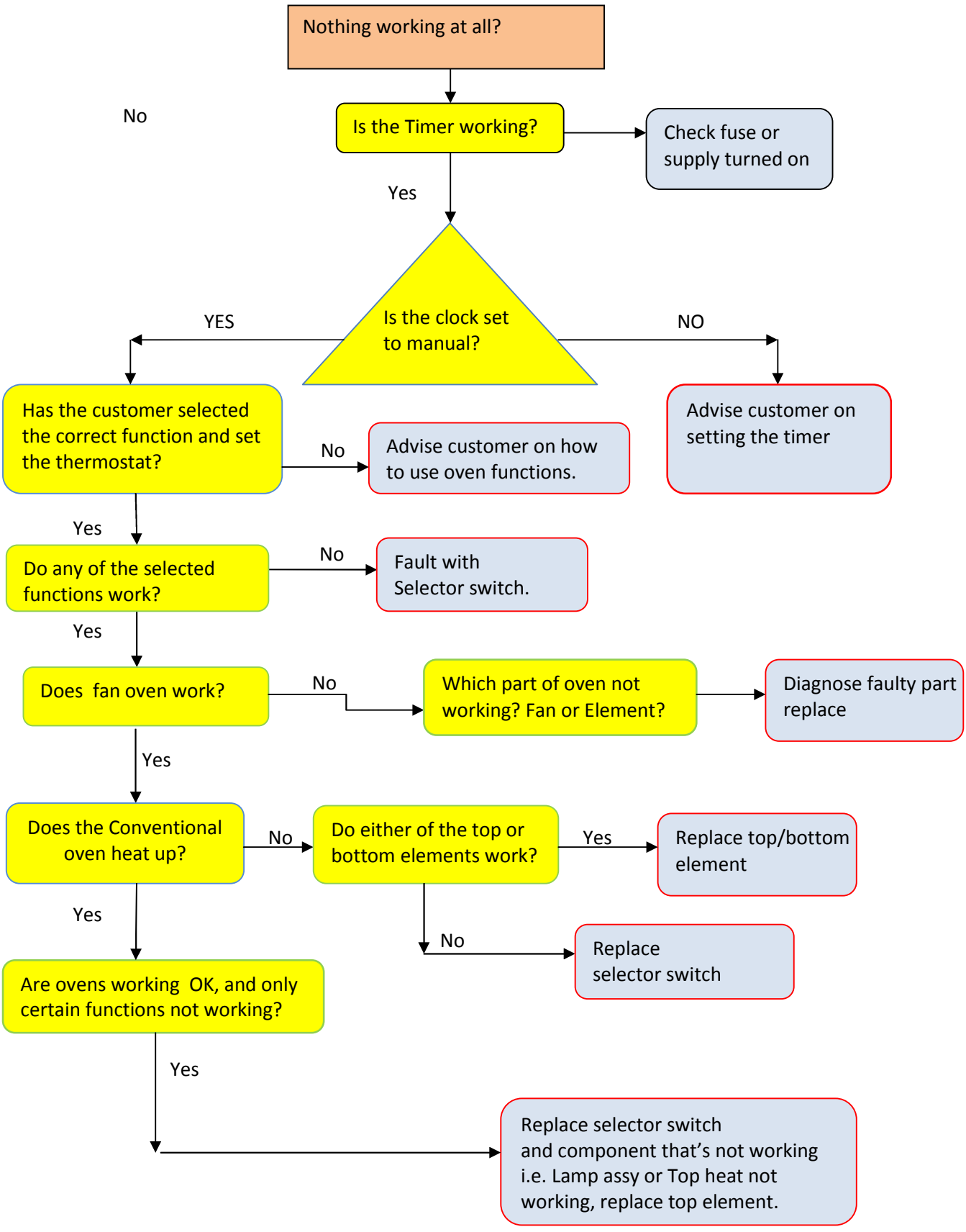
BELLING

BUILT IN MF ELECTRIC OVENS

FAULTFINDING GUIDES

belling®
think of everything

Electric Multi function oven Main oven not working


Nothing working at all?
No
Is the Timer working?
Check fuse or supply turned on
Yes
YES
Is the clock set to manual?
NO
Has the customer selected the correct function and set the thermostat?
No
Advise customer on how to use oven functions.
Advise customer on setting the timer
Yes
Do any of the selected functions work?
No
Fault with Selector switch.
Yes
Does fan oven work?
No
Which part of oven not working? Fan or Element?
Diagnose faulty part replace
Yes
Does the Conventional oven heat up?
No
Do either of the top or bottom elements work?
Yes
Replace top/bottom element
Yes
No
Replace selector switch
Are ovens working OK, and only certain functions not working?
Yes
Replace selector switch and component that's not working i.e. Lamp assy or Top heat not working, replace top element.

Single Electric Cooker Main Fan oven not working